

# Degustation menu

\$59pp

**FOCACCIA** | GARLIC OLIVE OIL | ROMESCO | ROSEMARY SALT

**OPTIONAL** | WALLIS LAKE SYDNEY ROCK OYSTER | CULTURED CREAM | JALAPENO | CORIANDER & LIME DRESSING

**BUTTER POACHED PRAWN** | TOASTED BRIOCHE | TOMATO DUST | VANILLA BEAN & LIME MAYO | SORREL

**SEARED SCALLOP** | SHOYU BROTH | FURIKAKE | GARLIC SHOOT | WHEAT NOODLES | SESAME OIL

**HOUSE PICKLED DAIKON**

**LEMON SOLE** | SUMAC | PUFFED QUINOA | CIDER PICKLED CABBAGE | HERB BUTTER EMULSION | MICRO BEETROOT

**PORK BELLY** | PORT ROASTED APPLE | CHARRED RADICCHIO | RYE PUREE | PARSLEY OIL

**OPTIONAL** | LE CONQUERANT GRAND CAMEMBERT | FIG JAM | LAVOSH (+8)

**CARAMEL CHEESECAKE** | SHORTBREAD | CALLEBAUT GANACHE | BERRY GEL

Please inform us of all dietary requirements and allergies before ordering  
Not available on public holidays



August