



2 COURSES 75/ 3 COURSES 95

Please note AMEX transactions incur a 2% surcharge

House Baked Rye Sourdough

1ST COURSE

Raw fish, green tomato, cucumber, citrus kosho, avruga, shiso

Sebago potato, black lip abalone, cured yolk, mushroom, chicken soy broth

Randall family koshihikari risotto, Binnorie goat's curd, wasabi, spring pea, radish, mint

2nd Course

Wood fired quail, Jerusalem artichoke, fig, sunflower seeds and shoots, umi plum vinaigrette

Slow cooked lamb breast, black garlic glaze, salt baked and fresh beetroot, pickled Scarborough mulberries

Barbequed Moreton Bay Bug, Morpeth carrots, ginger, nasturtium flower vinegar, bunya nut miso (additional supplement 12)

Side Dish 10

Charred garden leaves, tahini, lemon

Spring pea, endive, cipollini, vinaigrette

Roasted Morpeth cauliflower, yoghurt, seaweed and sesame spice

3rd Course

Muse coconut

Warm crème caramel, blood orange, red miso, buckwheat, sorrel

'Licorice Stick', Daintree dark chocolate mousse, wild fennel, raspberry sorbet

Heidi gruyere cream, crisp and frozen, apple, roasted almonds