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# A La Carte Menu

**2 COURSES 75/ 3 COURSES 95**

*Please note AMEX transactions incur a 2% surcharge*

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House Baked Rye Sourdough

## **1ST COURSE**

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

Smoked duck tortellini, King Brown mushroom, pickled coriander seeds, chrysanthemum, poultry broth

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

## **2nd Course**

Wood fired quail, Royal Blue potato, fig, sunflower seeds and shoots, umi plum vinaigrette

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

Pan fried Murray Gold cod, charred local cumquat and baby leek, shellfish cream, agretti

## **Side Dish 10**

Spring pea, endive, cipollini, vinaigrette

Warm Morpeth squash and zucchini salad, lemon, olive oil and salt bush seasoning

## **3rd Course**

Muse coconut

Warm crème caramel, orange, red miso, buckwheat

Sweetwater ruby grapefruit, matcha ice cream pavlova, red shiso sorbet

Heidi Gruyere and roasted onion tart, Tangarook pecans, wild rice