

Te Kouma Bay Oysters

Served Natural with Seaweed Dressing

5

House Made Bread

Baked Dailey, Cultured Butter

12

Selection of Today's House Made Snacks

13pp (min 2 people)

Lunch A La Carte

Entrée

Kingfish Sashimi

Blood Orange, Heirloom Carrot, Coriander
21

Seared Venison

Beetroot Variations, Bitter Chocolate, Raspberry
21

BBQ Oyster Mushrooms

Macadamia, Sea Succulents, Mushroom XO
19

Main

Roasted Local Fish

Charred Cos Lettuce, Peas & Feves,
Smoked Yoghurt, Guanciale
39

55 Day Aged Beef Tenderloin

Onion Soubise, Bone Marrow, Wild Garlic,
Pickled Onion
44

Open Lasagna

Confit Tomato, Silken Tofu, Salsa Verde,
Cavalo Nero
34

Dessert

Milk & Honey

Local Honey, Honey Mascarpone Ice Cream,
Lavender
17

Chocolate

Dark Mousse, Milk Aero, Salted Ganache,
Crème Fraiche
17

Cheese

Shallot Bordelaise, Golden Raisin, Lavosh
15

Chef's Petit Four

Selection of Today's Petit Fours & Digestive
15

3 Course Tasting

Heirloom Beetroot

Beetroot Variations, Raspberry, Goats Curd, Sorrel

Beef

Textures of Onion, Bone Marrow, Wild Garlic

Chocolate

Dark Mousse, Milk Aero, Salted Ganache, Crème Fraiche

\$55

5 Course Tasting

Heirloom Beetroot

Beetroot Variations, Raspberry, Goats Curd, Sorrel

Octopus

BBQ Octopus, Macadamia, Sea Succulents, XO

Beef

Textures of Onion, Bone Marrow, Wild Garlic

Cheese

Shallot Bordelaise, Golden Raisin, Lavosh

Chocolate

Dark Mousse, Milk Aero, Salted Ganache, Crème Fraiche

\$65