

TASTE IT ALL

For the table to share - \$80pp

TO TEASE

Turmeric broth, heirloom carrots and tomato, purslane, taro

TO START

Baked scallops, umami butter, pickled cucumber

Sautéed sweet corn, hot and sweet dressing

Fried cauliflower, yuzu and pickled chilli, pomegranate

Sticky boneless chicken, green papaya, chilli,
coriander, mint, spring onion, nuoc cham

TO FOLLOW

Hot, sticky, sweet beef cheeks, shaved cabbage,
sugar snaps, bean sprouts, herbs

10 spice barramundi, slow braised leek, potato scallop espuma, guanciale

Charred cabbage, galangal and lime bechamel, parmesan

Steamed rice

TO FINISH

Roast white chocolate and miso mousse,
ginger crumble, strawberries, mint

Masala chai tres leches, caramel, cassia poached apples,
orange mascarpone