

Yellow Fin Tuna, Mosciami, Almond, Grapefruit, Fennel

Veal, Albese, Wattle Seed, Yolk, Truffle

Spanner Crab, Celeriac, Macadamia, Fennel Pollen, Bottarga

Fremantle Octopus, Eel, Beetroot, Lovage

Risotto, Surf Clams, Lemon, Plankton Marino

Ravioli, Yolk, Ricotta, Walnut, Balsamic

Maltagliati Di Pane, Bugs, Colatura, Capers, Spinach

Lorighittas, Hogget, Pecorino

King George Whiting, Ama Ebi, Tomato, Colatura

Veal Cheek, Sweetbread, Jerusalem Artichoke, Mustard

Partridge, Buckwheat, Carrot

Berkshire Pig, Mustardela, Myrtle Berry, Rhubarb

Three Courses 140     Additional Course 25

Oyster, Wood Sorrel, Salmon Roe, Kohlrabi

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Marron, Squash, Marrow, Yolk, Veal Broth

Pasta

Wagyu Rump Cap, Onion, Sprouts, Honey

Chocolate Soufflé, Hazelnut, Liquorice Root

Gran Tour 6 Course Menu 160

Wine Pairing 90

Premium Wine Pairing 150

Mimosa, Honey, Citrus, Bee Pollen

Duchessa, Zabaglione, Gianduia, Cherry

Chocolate Soufflé, Hazelnut, Licorice Root

Persimmon Sfera, Mozzarella, Ginger, Polveron

Additional Course 25