10 course tasting menu

Snacks

Scallop and pomegranate ceviche

Seared lobster, coconut, apple, sorrel, charcoal

Liquid butternut gnocchi, mushroom consomme

Roasted wild jewfish, skin & scale cracker

Spanner crab, pork pebbles, smoked macadamia

Slow cooked jacks creek short rib, smoked eggplant, peas, pods, pickles

Sheeps milk yogurt, strawberry and pink grapefruit icy pop

Robata pineapple, yuzu, buttermilk, kaffir lime

Chocolate, honeycomb & vanilla sphere, cardamom, saffron, ginger

$170	per person
$110	beverage pairing