
SHARED

Marinated Olives

Olives, chilli, citrus, herbs

\$8

Bread

Fresh bread, black olive oil, whipped butter

\$7

STARTERS

Pink Scallops

Fennel Cream, Chilli, Garlic

\$18

Beet and Goat Cheese Tart

Whipped Goat Cheese, Beets,
Hazelnuts

\$15

Tuna Tartare

Pepper Puree, Ginger Dressing,
Sesame

\$16

Burrata

Grilled Peach, radish, Tarragon
Almonds

\$17

Lamb chops

Héritage Carrots, Confit potatoes

\$20

MAINS

Monkfish

Asparagus, Celery Root Puree,
Peppers, Brown Butter

\$38

Duck

Roasted Breast, Confit Leg, Turnip
Puree, Blackberry, Swiss Chard

\$42

Rib Eye

Confit Potatoes, Braised Onions,
Broccolini, Red Wine and
Peppercorn Sauce

\$52

Venison Leg

Beets, Parsnip puree, Carrot
salad

\$45

Halibut

Dandelion greens, Snap Peas,
Puffed Rice, Sorrel beurre
Blanc

\$42

DESSERTS

Chocolate Delice

Caramelized white chocolate,
almonds, espresso gel

\$15

Lemon And Rhubarb

Mascarpone, Poached Rhubarb,
Lemon Gel

\$15

Brown Sugar Tart

Coffee Mousse

\$15