



five – course degustation menu

tomato and watermelon gazpacho
tomato consommé, frozer watermelon, basil

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citrus cures salmon
cucumber, honey dew melon, dill, horseradish

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pork belly
apple, heirloom carrots, silverbeet

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slowcooked beef shortrib
spinach and potato mash, confit tomato

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valrhona chocolate cremeux
almond nougat, cherry and chocolate sorbet

head chef : Kayne coubray

\$129,00 per person

\$60.00 matching wines (100 ml pour)

**Dishes may contain nuts, seeds, or other allergens.
please inform waiting staff of all allergies before ordering**