

TASTING MENU

65.00 per person
95.00 per person with paired wines

PORK

Ce, Mu, GI, M, SD, E

Crispy BBQ pork cheek terrine,
roast onion and maple gel, crispy
potato skins, charred spring onion,
soured cream and chive

Pinot Noir, Jean Balmont

SEA TROUT

F, Cr, SD, GI, E

Citrus cured sea trout, crab,
cucumber, pickled radish, anchovy
and seaweed mayonnaise

Painted Wolf "The Den" Chenin Blanc

ASPARAGUS

E, GI, M, SD, Nu

Asparagus slow cooked hens' egg,
brioche croûtes, morel ketchup,
truffle pecorino, toasted hazlenut

San Antonio Pinot Grigio

SORBET

LAMB

SD, Ce, F, M

Lamb cannon, pressed lamb belly,
goats' curd, tapenade, spring
cabbage, Jersey Royals, tomato and
anchovy sauce

Appassimento di Puglia

CHOCOLATE

Nu, M, E, GI

Chocolate crèmeux, praline parfait,
milk sorbet, aerated chocolate milk
cup, salted macadamia nuts

Rubis Red Velvet

VEGETARIAN TASTING MENU

55.00 per person
85.00 per person with paired wines

FETA

N, SD, GI

Torched gem, hazelnut romanesco, black
pesto, vegan feta

Painted Wolf 'The Den', Chenin Blanc

MUSHROOM

SD, S, GI, Mu, P

King oyster mushroom "scallops",
carrot and ginger purée, charred
spring onion, tofu, Asian broth

'Jean' Gamay, Maison Jean Loran

ASPARAGUS

E, GI, SD, M

Asparagus, slow cooked hens' egg,
morel ketchup, truffle pecorino

San Antonio Pinot Grigio

SORBET

CAULIFLOWER

Mu, GI

Curried cauliflower, yellow split
pea dahl, onion bhaji, cumin and
maple roasted carrots, green
chutney, curry water

Sal de Fiesta Moscatel

PARFAIT

M, E

Ice cream parfait, fennel pollen
meringues, lemon curd, sheeps'
yogurt sorbet, candied olives

De Bortoli Vat 5 Botrytis Semillion