

Naan bread

APPETISER

Twice cooked goat cheese souffle, pickled apple, watermelon radish, hazelnut, watercress sauce Salmon & tuna tartare, pickled kohlrabi, cucumber, avocado wasabi puree, ponzu, sesame cracker Black Angus beef carpaccio, mustard aioli, witlof, caperberry, horseradish, rocket Western Australian octopus, tomato nduja, caper, basil, lemon aioli, pangrattato

MAIN COURSE

Fregola, Stracciatella, pea, sugar snap, zucchini flower, salsa verde, preserved lemon, mint Tandoori roasted salmon, spinach bhaji, chickpea masala, mint yoghurt, radish sprout Barramundi, potato gnocchi, pea, broad bean, trout roe butter sauce, sea herb Beef tenderloin, caramelized onion puree, pickled shimeji, horseradish buttermilk, garlic scape

Served with seasonal leaves, maple Champagne vinaigrette

DESSERT

Yuzu mascarpone mousse, white chocolate, kumquat jam, fennel pollen Manjari chocolate cherry parfait, chocolate sorbet, black pepper grapefruit crumb Salted caramel hazelnut, dulce de leche slice, churros, chocolate ice cream Individual cheese plate, semi hard cheese, white mould, seasonal accompaniments

Coffee and Tea