

TASTING MENU

YELLOW FIN TUNA

APPLE | SHISO | LEEK ASH | GF

CALVES LIVER

ROSEMARY | WALNUT | BLACK PUDDING CRUMB

MUSHROOM TORTELLINI

BLACK RICE | KALE | REGGIANO | V

WHITE FISH

FINGER FENNEL | ELK | CRUSTACEAN OIL | GF

SMOKED DUCK BREAST

MUNTRIES | POMME MAXIM | GF

CRÉMEUX

CHOCOLATE MOUSSE | BERRY SORBET | GF

Tasting menu is \$90pp.

Enhance your dining experience with wine pairing for each course for an additional \$55pp.