

Monday, 7 January 2019

*snow crab, roasted chicken
nannygai, kohlrabi, shallot, rye
scallop, kelp, shiitake
pomme dauphine, scampi caviar, crème fraiche
glazed yabby, mustard, nori*

*kingfish, dashi, daikon
asparagus, almond, bee pollen
marron, bone marrow, lemon aspen +umami supplement
hapuka, cuttlefish, ginger
wagin duck, blueberry, walnut*

*pineapple cake
roasted potato, hot chocolate, miso ice cream
peach, coconut, rose
eucalyptus
grapefruit and walnut
davidson plum*



*chef's tasting menu 110
with matching wines 165
+ umami supplement 19
+ umami supplement wine 8*