

December set lunch menu

Two courses 70

Three courses 80

Hiramasa kingfish

plum boshi, basil, daikon

Cowra lamb rump

skordalia, gem lettuce, white onion

Finger lime Pavlova

basil mousse, yuzu ganache, passionfruit

Bread 3pp

Sonoma sourdough, cultured butter

Side 12

Roast cocktail potatoes, cultured cream, bottarga

Cauliflower gratin, gruyere mustard

December set dinner menu

Four course menu with snack, bread and petit four
120

Snack and bread

Hiramasa kingfish

plum boshi, basil, daikon

Koji crown roasted chicken

sweet corn, turnip, smoked eel

Portoro Angus beef

burnt cabbage, onion, black pepper

Finger lime Pavlova

basil mousse, yuzu ganache, passionfruit

Petit four