



ONE

20

TARTARE OF POINT SAMSON SCAMPI
CARROT, GINGER, ORANGE

BLUE MANNA CRAB
CURRIED EGG, CUCUMBER, AVRUGA CAVIAR

RABBIT AND FOIE GRAS TERRINE
CELERY, CIDER, HAZELNUT, FRISEE

SLOW COOKED ORGANIC EGG
LEMON, THYME, PORCINI, NASTURTIUM

TWO

30

SMOKED OCEAN TROUT
PUMPERNICKEL, LEMON YOGHURT, OYSTER

ROASTED PIGEON BREAST
JUNIPER, PICKLED BEETROOT, RADICCHIO

WOOD GRILLED BLACK SALSIFY
CAVOLO NERO, RICOTTA, OYSTER MUSHROOMS

KING PRAWN CARBONARA
PORCINI, PARMIGIANO, SAN DANIELE PROSCIUTTO

THREE

40

CAULIFLOWER AND CHEESE
POTATO GNOCCHI, CURD, RAISIN, ALMOND, DANDELION

PAN ROASTED GOLD BAND SNAPPER
WOOD GRILLED MUSSELS AND SQUID, BRANDADE, SOFRITO

ROAST WAGIN FREE RANGE DUCK
EGGPLANT, MARJORAM, SMOKED TONGUE

WOOD FIRE GRILLED CAPE GRIM BEEF
GRASS FED SIRLOIN, FARRO, SHIMEJI, SMOKED ONION

FOUR

20

COCONUT CRÈME
CARNARVON MANGO, POMELO, NATIVE THYME

VALRHONA CHOCOLATE MOUSSE
HAZELNUT, SINGLE ORIGIN COFFEE CRÈME, MILK SORBET

MANDARIN VACHERIN
MANDARIN CURD, RHUBARB, CORIANDER SEED ICE CREAM

“WHISKY AND CIGARS”
LOCHAN ORA, COCOA NIB

DEGUSTATION

CANAPÉ — SCAMPI — CRAB — RABBIT — OCEAN TROUT — BEEF — CHEESE — MANDARIN — PETIT FOUR

FOOD 150

WINE 80
