

Selection of House baked Breads \$3.00

First Course

Yellow Fin Tuna

‘seared, poached, sashimi’, citrus, New Zealand organic wasabi

North Atlantic Sea Scallops

heirloom tomato, squid ink gnocchi, sweet pea, shellfish essence, sweet basil

Pink Duck Breast, Confit Leg Ravioli

celeriac puree, shiso, muscatel and grape seed oil dressing

Confit Ocean Trout in Extra Virgin Olive Oil

asparagus and cauliflower cream, caviar, fennel seed labna

Caramelised Eschallot and Goats Cheese Puff Pastry Tarte Tatin

spiced beetroot carpaccio, white anchovy mayonnaise, aged balsamic

\$24.00