

Set menu \$85

Entrée

Tomato, stracciatella, basil oil

Veal carpaccio, tonnato, mustard, caperberries

Calamari, pangrattato, spicy mayo, lemon

Main

Cavatelli, beef check, chestnut, shallot

Merlet fish, tomato dagga, tarragon

Lamb rump, sumac yoghurt, smoke leek, jus

Dessert

Tiramisu

Pana cotta, fig, cardamon syrup, walnut crumb

Feasting menu \$95

Entrée

Focaccia, burrata, mortadella

Stuffed zucchini flower, ricotta

Octopus, smoke carrot, fermented plum, chermoula

Main

Chicken, fennel, charred lemon

Lamb shoulder, smoke leek, chimichurri

Cauliflower, pomegranata, agrodolce

Side

Salt baked potato, agliata

Asparagus, bozner, chive

Dessert

Tiramisu

Custom cake