

TASTING MENU

Burrata

Brown Butter, Sage, Truffle Honey, Puffed Grains with Wood-Fired Housemade Focaccia

Baby Pea Tartlet
Fresh Baby Peas, Sugar Snap, Meredith Goats Feta,
Pistachio, Pea Tendrils

King Fish Crudo
Hiramasa Kingfish dressed in Ponzu, Chives, Capers

Gnocchi Alla Sorrentina Roasted Heirloom Tomato, Smoked Mozzarella, Basil

> Woodfired Spatchcock Charred Shallots, Agrodolce sauce

Yuzu Granita, woodfire grapes, brûlée custard cream, caramlised white chocolate

\$110pp

Please advise your waiter of any dietary requirments, however due to the potential trace of allergens we cannot guarentee completely allergy free dining experiences.

Please note that credit card surcharges apply.