

tasting menu

\$95pp

organic hot dog w pico de gallo ^p

kingfish crudo, eschallot dressing ^s

habanero steak tartare, prawn crackers ^{df}

spiced cauliflower, dates, herbs, coconut yoghurt ^{v, gf, p, df}

pumpkin & mascarpone tortellini, hazelnuts, sage butter ^{v, n, p}

black chicken, buttermilk coleslaw ^{gf, n}

strawberry cheesecake ^{v, p, s}

banoffee pie w pretzels ^{v, p}

p pregnancy friendly. v vegetarian. gf gluten free. n nuts. s sesame. df dairy free.

