



served sharing for the table

please note this is a sample menu and is subject to change

Entrées

salmon | seaweed | miso | citrus

blow-torched salmon with a citrus miso glaze, served with a salad of fennel, pear, radicchio, and wakame seaweed

pork belly | peanut | bean sprouts | mint | coriander | makrut lime

pork belly braised in master stock, finished with fish sauce caramel, served with satay sauce, bean sprouts, kaffir lime leaves, spring onions, chilli, mint, coriander, vietnamese mint, and thai basil

mushroom | black garlic | zaatar | chickpeas

roasted mixed local mushrooms on a bed of hummus, topped with black garlic purée, pickled shimeji mushrooms, crispy fried enoki, and zaatar-spiced hazelnuts

Mains

lamb | goats curd gnocchi | asparagus | peas

braised lamb shoulder, pan-fried goats curd gnocchi, served with asparagus, snow peas, and sugar snaps, topped with fresh mint and shaved asparagus

chicken | sumac | chickpeas | smoked almond

char-grilled marinated chicken thigh, served on a salad of wild rice, cucumber, red onion, roasted capsicum, and chickpeas, finished with sumac yogurt and zhug sauce (a spicy yemeni hot sauce)

eggplant | miso | spinach | zucchini

char-grilled miso-glazed eggplant on a bed of spinach purée, topped with a salad of shaved zucchini, blistered tomatoes, baby spinach, basil, and spring onions, finished with furikake and crispy quinoa

Desserts

coconut parfait | pineapple | lime

coconut parfait, served with pineapple jelly, lime gel, dehydrated pineapple, toasted cashews, toasted coconut, and strawberry sherbet

local cheeses | seasonal preserve | sourdough croutons