



Six Course Tasting Menu

Capsicum Consomme & Black Garlic Oil

Roasted Palm Heart & Fennel Cream

Khoresan Wheat Tart & Sweet Corn

Cucumber, Makrut Lime & Barletta Onion

Tomato, White Pea & Saltbush

Mitoyo Eggplant, Emmer Wheat & Caper

Sugarloaf Cabbage, Olive Oil Mash &

Tomato Mustard

Mango & Spiced Granita

Ducasse Banana, Coffee Kombucha, Hazelnut

Six Course Menu 125

Yellow Pairing 110

Sommeliers Pairing 155

Non-Alcoholic Pairing 85