Six Course Tasting Menu

Cabage Broth & Juniper
Crisp Polenta, Avocado Salsa, Caper
Artichoke tart

Pine Mushroom, Purple daikon & Macadamia

Grilled Dutch Carrot, Chickpea & Kumquat

Sunflower Seed, Yellow Zucchini, Basil

Eggplant Parcel, Hemp Ricotta, Chilli Crisp

Jarrahedale Pumpkin, Spiced Granita, Cinamon Jelly

Ducasse Banana, Kokuto Sugar, Chestnut

Six Course Menu	115
Yellow Pairing	100
Sommeliers Pairing	145
Non-Alchoholic Pairing	75