

TEMPORADA

Chef's menu | \$80 per person

Temporada Sourdough, House Cultured Butter

Marinated Olives

Sydney Rock Oysters, Wapengo Organic, Lake Wapengo NSW

Grilled Mushroom Roll, Mushroom Ketchup, Aioli

Straciatella, Walnut Pesto, Black Garlic, Grilled Radicchio

Raw Diced Beef, Sesame, Buckwheat, Hot Bean Paste Dressing

Grilled Octopus, Aioli, Black Vinegar Chilli Oil Dressing

Broad Beans, Sprouted Wheatberries & Lentils, Pea Jus, Ricotta Salata

Grilled Kingfish, Charred Lettuce & Kale, Herb Dressing

Slow Cooked Lamb Shoulder, Lemon Pepper Dressing

Wood Grilled Asparagus, Sauce Gribiche

White Chocolate, Poached Strawberries, Watermelon & Shiso Granita

Banana Mousse, Hazelnut Praline, Chocolate Crumb

