

Temporada Set Menu

\$90

Matching Wines \$65

Temporada Sourdough, Cultured Butter

Marinated Olives

Smoked Eel Cannoli

Prosciutto & Gruyere Croquette

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Hundred Acres Produce Fig, Burrata, Smoked Vanilla, Eschalots Agrodolce

Charcoal Grilled Fremantle Octopus, Black Vinegar Dressing, Aioli

Roast Cauliflower Ravioli, Golden Raisins, Pecorino Pepato

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Charcoal Grilled Lamb Rump, Celeriac, Thyme, Preserved Nectarine

Roast Sweet Cabbage, Romesco, Smoked Almonds, Mallorquina Butter

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Chestnut & Walnut Meringue, Quince, Dark Chocolate, Chestnut Cream

Add ons

Four Cheese Tapioca Fritter, Green Harissa \$5ea

Parmesan Biscuit, Chicken Liver Parfait, Pear & Ginger Jam \$5ea

Ortiz Anchovy on Toast, Green Apple, Almond \$9ea

TEMPORADA