

restaurant week 1 & 3

lunch 45 pp

first course

choice of

tuna tartare, roasted tomato jam, crispy sourdough

broccoli soup, coconut & lime

roasted portobello mushroom, celery leaves, lemon

second course

choice of

celeriac francese, tender leeks, calabrian chili

grilled hake tacos, chipotle aioli, cabbage apple slaw

beef skirt steak, salsa verde, lime



restaurant week 1 & 3

dinner 60 pp

first course

choice of

tuna tartare, roasted tomato jam, crispy sourdough

broccoli soup, coconut & lime

roasted portobello mushroom, celery leaves, lemon

second course

choice of

celeriac francese, tender leeks, calabrian chili

grilled hake tacos, chipotle aioli, cabbage apple slaw

beef skirt steak, salsa verde, lime

dessert

choice of

warm chocolate cake, salted caramel ice cream

blood orange pavlova, vanilla cream

warm apple cider donuts

restaurant week 2 & 4

lunch 45 pp

first course

choice of

sautéed hopper shrimp, sizzling garlic, tepin chili, parsley, lemon

tender beets, silken coconut, pink lady apples

black lentils, chili oil & black vinegar, sweet potato

second course

choice of

paccheri pasta, mushroom walnut bolognese, celery, mint

crispy arctic char, shaved fennel, herbs

gruyère cheeseburger, au jus, frizzled onions, herbed fries



restaurant week 2 & 4

dinner 60 pp

first course

choice of

sautéed hopper shrimp, sizzling garlic, tepin chili, parsley, lemon

tender beets, silken coconut, pink lady apples

black lentils, chili oil & black vinegar, sweet potato

second course

choice of

paccheri pasta, mushroom walnut bolognese, celery, mint

crispy arctic char, shaved fennel, herbs

gruyère cheeseburger, au jus, frizzled onions, herbed fries

dessert

choice of

warm chocolate cake, salted caramel ice cream

meyer lemon meringue tart

blood orange pavlova, vanilla cream