

CHEF'S SELECTION

85 per person (min. two people)

house made sourdough, whipped nut brown butter

beef cheek croquette, smoky paprika aioli

chicken liver parfait, orange + apple chutney, caperberries, sourdough crisps

rolled rye pancake, buttered leek, ricotta, kale, burnt leek salsa, cashew cream

smoked duck, stracciatella, persimmon, orange, cumquat, pistachio

hanger steak, paris mash, bacon, mushrooms, shallots, red wine jus, parsley

roasted broccoli, hempseed cream, fried shallots

shoestring fries, rosemary salt, truffle pecorino

brûlée croissant pudding, lime curd, white chocolate gel, meringue

WINE PAIRING

classic - ½ pours to start + finish, full pours for entrée + main

48 per person

extended - full pours across all courses

60 per person