

3 COURSE CHOICE MENU- \$65

entrée

miso cured pork, cucumber kimchi, pickled nashi pear, wakame aioli

burrata blood orange, salsa verde, black olive, danny's toast

main

coal grilled lamb rump, radicchio, black garlic, smoked sweet potato purée

market fish, corn and almond velouté, mojo picon

dessert

ginger cream, brown sugar meringue, pumpkin crumb, quince sorbet

custard tart, pistachio halva, persimmon compote, date, yoghurt sorbet

*not available Friday and Saturday evenings