

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 and quince sorbet
custard tart, pistachio halva, fig, date, yoghurt