

five course tasting menu

\$110

french caviar (gfo)
gruyere foam / cured egg yolk / tartlet

scallop carpaccio (gf)(dfo)
preserved lime / white ponzu / aloe vera / wasabi oil

potato gnocchi (v)
heirloom tomatoes / capers / pine nuts / parmesan crisp

pan-seared duck breast (gf)
parsnip / quinoa / rosella / black garlic / watercress

peach melba (gfo)
goat curd ice cream / caramelised white chocolate almond crumb

8% gratuity applies to parties of 8 or more

e'CCO
bistro
est. 1995

four course tasting menu

\$95

scallop carpaccio (gf)(dfo)

preserved lime / white ponzu / aloe vera / wasabi oil

potato gnocchi (v)

heirloom tomatoes / capers / pine nuts / parmesan crisp

pan-seared duck breast (gf)

parsnip / quinoa / rosella / black garlic / watercress

peach melba (gfo)

goat curd ice cream / caramelised white chocolate almond crumb

8% gratuity applies to parties of 8 or more

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