

DINING ROOM.



An experience lead by the chef, designed to showcase the highest quality produce in a fine dining environment. Menus are a guided journey into provenance, flavour and execution.

THE LONG AND THE

tomato, parmesan
anchovy, charcoal
chicken, sage

prawn, oyster, cucumber

flake, nori, potato

beef, cherry, fennel

duck, carrot, vanilla

strawberry, guava, rose

mango, ivoire 35%, macadamia

pistachio, caramel
mocha, azelia 35%

\$110pp

allow approx 3 hours.

SHORT OF IT.

tomato, parmesan
anchovy, charcoal
chicken, sage

prawn, oyster, cucumber

flake, nori, potato

duck, carrot, vanilla

mango, ivoire 35%, macadamia

pistachio, caramel
mocha, azelia 35%

\$90pp

allow approx 2 hours.



* Sample menu only, subject to change.

** Any dietary requirements must be advised at point of reservation.

*** Unfortunately we cannot accommodate split bills