

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
oyster, gin & tonic
kouign-amann, vine smoked

scallop, cauliflower, ratstail radish

cod, leek, beurre noisette

lime cave mushrooms, potato, tarragon

duck breast, turnip, watercress

manjari 64%, blackcurrant, violet

butternut, paperbark, burnt butter

currants, bone marrow
passionfruit, Itakuja 55%

\$95pp

allow approx 3 hours.

SHORT OF IT.

tomato, parmesan
oyster, gin & tonic
kouign-amann, vine smoked

scallop, cauliflower, ratstail radish

lime cave mushrooms, potato, tarragon

duck breast, turnip, watercress

butternut, paperbark, burnt butter

currants, bone marrow
passionfruit, Itakuja 55%

\$80pp

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