

PE(S) (ATORE)

five course degustation

snack selection

burnt leek & cheese oreo
nasturtium, oyster & quinoa
ora king salmon roe, fermented tomato, squid ink
smoked eel cereal, pickled ice plant, milk
crab macaron, apple & lime

bread course

tom sellers beef candle
fermented potato bread, dill cucumber pickles

new zealand koura & cucumber sandwich

scampi tea & sea urchin

confit line caught fish

bbq red cabbage glazed with squid, tarragon, clam cream

dry aged beef sirloin

elderberries, bone marrow & vanilla butter

rhubarb & rose granita

compressed apple, mint & pistachio

curried pineapple ice-cream

basmati mousse, coconut jelly

petits fours

124.0 per person

187.0 per person with matching wine

all our fish is caught using long line or other sustainable methods
we source locally, sustainably & with as less carbon footprint as possible