



C U L T U R E D I N I N G

R E S T A U R A N T

Crab croquette, sweet potato, fish mayo, scampi oil

Confit potato beef tartare, capers

Bread of the day

Slow cooked free-range egg, potato espuma, sea urchin

Tasmanian raw scallops, pickled daykon and carrots, oyster snow

Ricotta gnudi, spinach and dashi broth

Black miso marinated New Zealand lamb, parsnip

White chocolate and caramel mousse, strawberries coulis



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