



Tasting Menu

\$135 per person | Minimum 2 guests

Sourdough, cultured butter, sea salt

Salmon Brandade cigar, dill, seaweed aioli

Beef Carpaccio, tonnato sauce, echallots, capers, parmigiano reggiano

Zucchini Blossom, prawn, scallop, buttermilk, chilli, herb oil

Crab & saffron linguine, cavolo nero, aleppo pepper, scampi caviar

O'Connor tenderloin, truffled onion, asparagus, Bordelaise sauce

Poached peach, macadamia, earl grey, mascarpone, honeycomb