

First Course

Tahitian ceviche | bigeye tuna
coconut | lime | vanilla

Second Course

brown butter poached snapper | ginger + kelp emulsion
golden raisins | salmon pearls

Third Course

55 day-aged beef | smoked pomme purée
black garlic jus | mushroom medley

Fourth Course

raspberry bombe | almond sponge
coconut yoghurt marshmallow | mango sorbet

Fifth Course

textures of chocolate | dark chocolate | mandarin
honeycomb | caramelized milk

First Course

Citrus Cured Kingfish | Tomatoes | Chilli

&

Monk Fish | Brown Butter | Cauliflower Crème | Pickled Grapes

Second Course

Green Lip Mussels | White Wine Crème | Sourdough

Third Course

Pistachio Souffle