

degustazione

i classici

menu is designed to be enjoyed by the whole table

five courses - 79 four matching wines - 129

additional wines : by the glass

ling baccala - dutch cream potato - crispy polenta

carnaroli risotto - buffalo mozzarella - tomato - capers - olives - basil

charcoal wagyu beef flank - watercress - baby beetroot - sesame seeds

basil - fruit and vegetables minestrone - lemon verbena

banana - textures of coffee - cardamom ice cream

available daily for lunch and dinner
not to be used in conjunction with any other offer

emozioni

menu is designed to be enjoyed by the whole table

eight courses - 99 seven matching wines - 166

additional wines : by the glass

hand picked mud crab meat - salmon roe - burnt butter - almond - chives - tapioca

flinders island kangaroo battuta - watermelon rind - amaranth -
chorizo powder - – fennel pollen

tortelli filled with burnt eggplant - spicy pistachio - pyengana cheddar - mint

mulloway - macadamia - leek - green chilli - dulce seaweed powder

slow cooked free range egg yolk - crunchy grains - yeast cream

suckling pig - parsley root purée - pickled rhubarb - witlof - mustard seeds

basil - fruit and vegetables minestrone - lemon verbena

carrot - fennel seed ice cream - farro cream - vinegar caramel

available daily for dinner and sunday lunch only

stressless sunday dinners

chefs' degustation

4 courses - 59 or 6 courses - 69

not to be used in conjunction with any other offer including The Gold Card
conditions apply