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Autumn menu March 2020

Seasonal menu 95

Pine nut brioche, whipped beef fat, aged parmesan

Seasonal oyster, yuzu kosho, shallot, finger lime
Carrot dill pickle
Cloudy bay clam, green elderberry caper

Kapiti Albacore, crayfish ponzu, cucumber, szechuan oil
Fennel barigoule, stracciatella, meyer lemon, wild fennel oil
Merino lamb, sheep's yoghurt, red pepper, french sorrel
White peach, lemon verbena, mint, hazelnut oil
Black garlic, cherry, bitter chocolate, coconut

Petit fours