



Autumn 2021



Autumn tasting menu

125

Sea lettuce chip, smoked onion

Seasonal oyster, yuzu kosho, shallot, coriander

Beetroot macaroon & kau piro

Pork croquette, burnt apple, mustard seed

Barry's bay cheddar gougère

Charred onion consommé

Smoked Kahawai, daikon, horseradish

Leigh albacore, fennel barigoule, pollen

Wagyu sirloin, celeriac, bordelaise

Amazake sorbet, grapefruit

Brunoro fig, fig leaf ice cream, macadamia

Petit fours