

Casalinga

Twice Cooked Marinated Lamb Neck; pulled, compressed lamb, wrapped in Peking pancake
w/ crispy slaw, fermented zough, yoghurt aioli

Chicken Ribs Wasabi Pea & Dehydrated Sushi Rice Crumb; chicken ribs, steeped in master stock, crumbed
salad of pickled & fresh vegetables, gochujang chili jam, aioli (gf)

Textures of Cauliflower; saffron cauliflower custard, cauliflower couscous, ras el hanout dusted
& fried cauliflower, cauliflower falafel & green goddess sauce (gf)

Scallop Mousse Dumplings; soy mirin dashi consommé, seaweed, beach bananas, garlic cress (gf)

Main

Macadamia & Hay Smoked Confit Pork Belly; clarified butter fried pomme Parisienne, garlic &
lemon sautéed purple kale, compressed apple & youngberry stock sauce (gf)

300g Miso Marinated Porterhouse; sweet potato fondant, roast baby king brown mushroom,
chive cream, teriyaki reduction, wasabi leaves (gf)

Fish of the Day (gf)

Bouche de Lait & Caramelised Shallot Ravioli; roast beetroot, pear & candied walnut, muscat
reduction, tendrils leaves

Dessert

Hazelnut Orange Pudding; bacio mousse, brandy snap, orange chocolate ice cream, toffee
hazelnuts, whipped cream (gf)

Crème Catalan Panna Cotta; titanium balloon meringue, vanilla Anglaise, Pedro Ximénez ice
cream, churros crumbs (gf)

Sweet Vanilla Pastry Tart; filled w/ yuzu curd, vietnamese chocolate ganache, pineapple &
ginger sorbet, dehydrated yuzu flakes

Chocolate Banoffee; chocolate pastry, salted peanut caramel, caramelised banana, licor 43
clotted cream, dark chocolate coffee beans, Kahlua & espresso ice cream