

Essence

Pickled curry cauliflower, crème fraîche
Potato emulsion, white beetroot, pickled cucumber
Crispy gribiche, chervil emulsion

Jerusalem artichoke, cheddar, parmesan, fino

Our bread and butters

Miso eggplant, green pepper, manchuria

Cuvee chocolate, gingerbread, buffalo milk ice cream

130 per person

Terroir

Pickled curry cauliflower, crème fraîche
Potato emulsion, white beetroot, pickled cucumber
Crispy gribiche, chervil emulsion

Char watermelon, fermented cabbage, ocean sauce

Jerusalem artichoke, cheddar, parmesan, fino

Our bread and butters

Miso eggplant, green pepper, manchuria

Cuvee chocolate, gingerbread, buffalo milk ice cream

175 per person

Élevage

Pickled curry cauliflower, crème fraîche
Potato emulsion, white beetroot, pickled cucumber
Crispy gribiche, chervil emulsion

10X garden beetroot, macadamia, salted baked beetroot

Char watermelon, fermented cabbage, ocean sauce

Jerusalem artichoke, parmesan, cheddar, fino

Main Ridge pumpkin, hazelnut, radicchio

Lion’s Mane, tarragon, turnip

Our bread and butters

Miso eggplant, green pepper, manchuria

Cuvee chocolate, gingerbread, buffalo milk ice cream

280 per person

Pairings

<i>Non-Alcoholic</i>	55	65	110
<i>Breaking Ground</i>	75	85	160
<i>Chardonnay & Pinot Noir</i>	110	130	245
<i>Women in Wine</i>	130	155	270
<i>Magnum Madness</i>	170	210	390