



Menu de la fête des mères \$88 pp

Entrée

Salade de tomates confites

Creamy goat curd, heirloom confit tomatoes, baby pickled beetroot & micro herb salad.

Duo de Saumon de Tasmanie

Salmon in two textures (cured and smoked rillettes) capers, dill aioli, labneh, cucumber & pickled watermelon.

Plat

Poitrine de boeuf braisée

8 hours slow cooked brisket on salted green leaves, roasted pumpkin purée & black jus

Dessert

Mixed berries ganache, meringue, pistacho crumb, fresh berries & dehydrated fruit

**Vegetarian or Pescatarian option for Main available
on preorder only**