

## Al A Carte Menu

### Starters

<b>Charred Octopus Tentacles</b>   apple   rocket	110
<b>Grilled King Oyster Mushrooms</b>   apple   rocket <b>(V/G)</b>	110
<b>Avo Panacotta</b>   olive soil   aqua meringue   lemon chutney   hummus	85
<b>Fresh Oysters</b>   nori   wasabi pickled apple   whiskey   passion fruit	35 (each)

### Mains

<b>Seared Salmon</b>   sunflower seed   parmesan   beans   red onion   leek	225
<b>Fillet</b>   fillet   olive   tomato   bean   mushroom   Szechuan Jus	240
<b>Venison Loins</b>   fennel   polenta   long stem broccoli   pear   beetroot	185
<b>Grilled Aubergine</b>   fennel   polenta   stem broccoli   pear   beetroot <b>(V/G)</b>	115
<b>Pork Belly</b>   bok choy   plum   sweet potato   edamame	190
<b>Broadbean Mushroom Parpadelle</b>   tomato consommé   sage   parmesan	110

### Desserts

<b>Unbaked Cheesecake</b>   meringue   berry	90
<b>Lime Possett</b>   citrus   cocoa	75
<b>Cheese Board</b>   4 cheeses   accompaniments	175

Executive Chef | Ashley Murison – Johnson

(V/G) = Vegan