

Vegitarian Menu

Aperitif

Beetroot/ginger beer/ lime/ mint/gin

Amuse

Potato fried bread/sour cream/bee pollen/ acacia

Labne/candied fennel/beet/ brioche/sorel

Baby pea and edamame dumpling/ gochujang broth

Carrot/pea tendrils

Ricotta gnocchi/wild mushrooms/ pecorino/basil

Cauliflower/bibimbap/fresno chili/ soy glaze

Lemon curd/coconut/marshmallow/vanilla

Chocolate textures

\$50pp

Pescatarian Menu

Aperitif

Beetroot/ginger beer/ lime/ mint/gin

Amuse

Potato fried bread/sour cream/bee pollen/

acacia

Alaskan crab roll/Ahi/avocado/blood

orange/pickled cucumber

Baby pea and edamame dumpling/ sea

scallops/gochujang broth/ carrot/pea tendril

Ricotta gnocchi/wild mushrooms/ pecorino/

prawns/basil

Nova Scotia halibut/fennel/baby beets/

lemon

Lemon curd/coconut/marshmallow/vanilla

Chocolate Textures

\$70