



Local Legends Sample Menu

3 Course

\$79pp

First Course

Market fish sashimi

bonito vinegar - fig leaf oil - purple daikon

OR

Tahini eggplant

cashew cream - dukkha - nutritional yeast

Second Course

Market fish

beurre blanc - salsa verde - tomatillo

OR

White Pyrenees lamb shoulder

baba ghanoush - mint yoghurt - shirazi salad

Third Course

Mango sorbet - honeydew granita - pandan - buckwheat

OR

Caramel custard - honeycomb - toasted grains

Luxury add on

Sonoma Bread with Smoked butter	5
Half dozen natural appellation oyster - fingerlime mignonette	36
Half dozen roasted appellation oysters - sake pepperberry	42
Roasted XO scallop - salmon roe - aerated cauliflower	12ea

10% Service charge applies to bookings of 8 or more

