

night

bread and pepita butter (pp)	5.00
fragrant rice iceberg dolma (pp)	10.00
raw and preserved vegetables, whipped feta, green chilli, mint	22.00
bikini sandwich, pepper, provolone, cashew ranch	14.00
grilled mushrooms, confit garlic, yolk, mushroom garum	24.00
housemade fresh curd, chargrilled grapes, fig	26.00
fava bean pâté, tomato and green olive vinaigrette	22.00
smoked and chopped eggplant	18.00
woodfired beetroot, walnut tarator, tarragon	24.00
chargrilled escarole, roasted yeast butter, green sauce	24.00
grated beetroot, sauerkraut, pomegranate, cultured cream	18.00
koshihikari rice, corn juice, aji chilli, marjoram, squash	34.00
roasted witlof farci, sage and bread stuffing, carrot glaze	44.00
brussels sprout and potato pierogi, sour cream, crispy leaves, pickled mustard seed	38.00

dessert

affogato with honeycomb ice cream, brookies mac liqueur	18.00
ooray plum, pepita and sunrise lime sorbet	18.00
burnt milk custard with citrus roasted rhubarb	20.00