

Cambridge Green Asparagus (V)

smoked almond, grilled apricot, buffalo curd, beach spinach, freekah

RECOMMENDED MATCH: Dog Point Sauvignon Blanc 2020

Sugar Cured Kingfish (GF)(DF)

compressed melon, elderflower, avocado, radish, samphire, dill

RECOMMENDED MATCH: Mondillo Riesling 2020

Confit Lamb Belly (GF)

carrot puree, vanilla, yoghurt, chickpea, cucumber, mint

RECOMMENDED MATCH: Catena High Mountain Vines Malbec 2018

choose one:

Long Line Market Fish (GF)

prawn dumpling, beetroot, shaved fennel, turnips, beurre blanc, saffron

RECOMMENDED MATCH: Marc Bredif Vouvray Classic 2019

Pasture Fed Beef Eye Fillet (GFA)

soubise, eggplant, sugar snaps, enoki, potato ribbon, miso

RECOMMENDED MATCH: Te Mata Awatea 2019

Seared Duck Breast (GF)

confit croquettes, parsnip, peach, wilted kai-lan, manjari jus, chamomile

RECOMMENDED MATCH: Rockburn Pinot Noir 2019

Raspberry Sorbet (GF)

yoghurt foam, plum, L&P granita

Meyer Lemon Curd

meringue, sable, pistachio, coconut, strawberry & gin sorbet

RECOMMENDED MATCH: Wooing Tree Tickled Pink 2020

RECOMMENDED WINE PAIRINGS \$68