

your menu

CHEF
Joshua Harmon

Entrees:

"Marinated cucumber, melted tomato, aged vinegar, soft herbs

Miso roasted potatoes, Japanese mayo, shaved ajitama, crispy garlic, burnt onion, dill

Mains:

Scallop & shrimp ceviche, coriander, pepper vinegar

Roasted red prawns, garlic, lemon, dill crumbs, olive oil, toasted brioche

Dessert:

House-made meringue cake, roasted rhubarb, warm strawberries

** V - vegetarian, VEG - vegan, GF - gluten free, DF - dairy free

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