

# press\*

food & wine

tasting menu  
(sample only)

\$75 per head

middle-eastern beef tartare,  
labneh, freekeh, sumac, flat bread  
miso-cured salmon, blood lime, wasabi  
leaf

quinoa, barley, broad beans, peas,  
goat's yoghurt, almonds

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rodriguez bros. morcilla, kohlrabi  
remoulade

coal-roasted pumpkin, smoked feta,  
hazelnut

wood-grilled squid, smoked hummus,  
paprika

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berkshire pork scotch fillet,  
slaw, apple

angus sirloin, horseradish

sautéed greens  
crispy potatoes

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chocolate pavé, honeycomb, creme

fraiche ice cream

pineapple, roasted coconut  
& lime bombe alaska