

# Menu

---

The best bread we've made so far - smoked dulse butter

---

## START

---

caviar service - crème fraîche, waffles, potato chips  
belgian osetra (30g) -79- beluga (30g) -150- white pearl (50g) -250-

beef yakitori, warishita -18-

carrot and sweet potato soup, crunchy crumble -16-

rabbit confit, sage dumpling, lemon ricotta, rosemary -20-

chicory, hot bacon maple vinaigrette, onion confit, candied nut -18-

beet, birch vinaigrette, blue cheese, poached raisin -18-

---

## MAIN

---

pea risotto, pea shoot, crème fraîche -32-

trout, celerac, potato strings, saffron beurre blanc -39-

diver scallop, candied fennel, goat's milk yogurt, corn fritter, roe -49-

grilled pork, spätzle, cabbage, mustard -42-

cured duck, pear, curry raisin -48-

strip steak, grilled potato, pickled apple, sage -54-

---

## SWEET

---

crémeux, lemon, citrus meringue -18-

cashew crème brûlée, banana ice cream -18-

matcha mousse, raspberry, mint ice cream -18-

layer cake, burnt honey ice cream -18-

poached pear, whipped yogurt, blueberry -18-

selection of local artisan cheeses -28-

---

brought to you by -

Chefs - Aaron Miles, Brian Vargas, Ahaggar Juárez, Kadine Bartley  
Comis - Jordan Doolan  
Pastry Chef - Eduardo Acosta