

TASTING MENU

\$80PP // VEGETARIAN, VEGAN, COELIAC OPTIONS AVAILABLE //
NO OTHER ALTERATIONS WILL BE POSSIBLE AT THIS TIME

PLEASE NOTE: ACT HEALTH REQUIRE ALL BOOKINGS TO BE NO LONGER THAN 2HRS

BAKEHOUSE SOURDOUGH. WHIPPED RICOTTA.
HERB ASH. EVO.

CEVICHE. LECHE DE TIGRE.

CRISPY CHICKEN. APPLE SLAW. KAFFIR LIME.
PINEAPPLE JAM.

SPRING SALAD. NASHI PEAR. AGED RICOTTA.
WALNUTS. BLACK GARLIC. BALSAMIC DRESSING.

LAMB PICANA. EGGPLANT SALAD. SUMAC LABNAH.

DUTCH CARROTS. BLACK GARLIC. TZATZIKI. DUKKAH.

CRÈME BRÛLÉE.

NIBBLES MENU

WALK-INS ONLY // SERVED IN THE GIN GARDEN

WARM OLIVES. CANDY ORANGE. ALMONDS.	\$10
SOURDOUGH. WHIPPED RICOTTA. SALTED HERB ASH. EVO. (MIN 2)	\$4EA
POLENTA BROMATA. MUSHROOM MEDLEY. MANCHEGO. (MIN 3)	\$8EA
SWEET CORN GRUYERE CROQUETTES. JALAPENO MAYO. (MIN 3)	\$8EA
CRISPY SPICED SQUID.	\$17
OCEAN TROUT CHEVICHE. GUACAMOLE.	\$24
ANGUS PURE RIB EYE. MUSTARDS. ASSORTED SALTS.	\$75
CRISPY CHICKEN. APPLE COLESLAW. KAFFIR LIME.	\$36
VITELLO TONNATO. PARSLEY OIL. FRESH HORSERADISH.	\$38
BROCCOLI RISSOTO. SAFFRON PARMESAN FONDUE.	\$30
SWEET + SOUR PORK BELLY. SPICY PAPAYA SALAD.	\$36
HOUSE RAVIOLI. PORICINI MUSHROOMS. TRUFFLE. CHESTNUT.	\$36
CAULIFLOWER STEAK. AJO BLANCO. CHIMICHURI. ALMONDS.	\$15
WINTER SALAD. NASHI PEAR. AGED RICOTTA. WALNUTS. BLACK GARLIC. BALSAMIC DRESSING.	\$14
PATATAS BRAVAS.	\$13
TRUFFLE FRIES	\$12