
NEW YEAR'S EVE TASTING MENU

Boltardy beetroot, south coast lobster, shoots and flowers

Truffle pudding glazed in carob honey, fermented black
garlic and aged Corra Linn cheese

Large white pork and eel doughnut, cured fat and our own
blend of caviar

Raw bream in coal oil, whipped emulsion of oysters,
smoked bones sea broth and marigold

Grilled salad with variegated kale, smoked cep custard
and elderflower with toasted seeds

Fuseau artichoke buried in aromats, Xemxun cheese,
stout vinegar and black truffle from Alba

Raw south coast rossi prawn , sea jelly and fig leaf,
buttermilk and smoked pike perch roe

Steamed grouper glazed in yeast butter, whey onions,
roasted shrimp and sea chamomile sauce with Kaluga
caviar

Charolaise beef from Tat-Tobby farm, Ibis celeriac, sauce
infuse with pickled mustard seeds and mulberry vinegar

Frozen sheep's yoghurt, aerated perpetual lemon with
preserved verbena

Caramel mousse and white miso, caramelized apple and
pear juice infused with mastic leave

Sour cream and bee pollen encased in toasted grains

Millefiori honey cake

300pp

A discretionary 10% service charge will be added to your bill