



Restaurant Week
Five Course Tasting Menu
\$35

Broccoli Salad

Cheese whip, plumped raisins, aleppo/parm crumble, scallion, shelled peas

Tartar

Puffed tendon, cured egg, oyster, capers, garlic, mustard, herbs

Venison

Arancini, mushrooms, spent grain granola, red stone fruit, demi

Cod

Poached kombu, dumplings, dashi, salt wort, herbs

Creme Brulee Souffle

golden raisins, urfa