

your menu

CHEF

Leo Nakamura

3-Course, Travel

Canapes:

Korean Kimbap, "Korean style sushi", pickled daikon, charred smoked ham, shiso leaf DF

Blue crab swimmer tartlets, mango salsa, lemon balm

Entree:

Prawn, black sesame crisp, Marie Rose reduction, berry & rocket GF

Main:

Grilled Beef Fillet, beetroot purée, miso butter, Roasted duck fat potato GF

Dessert:

Strawberry mess, whipped mascarpone, macerated berry, lemon balm, sesame snap GF



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V - vegetarian, VG - **vegan**,
GF - gluten free, DF - dairy free

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