

6 COURSE CHEFS TASTING MENU \$75PP

*The gathering of the forest
plants, flowers, fruit & wild mushrooms*

MALTED SOURDOUGH BREAD

wattle seed butter, fleur de sel

LASAGNE (GF)

Tomato marinara, macadamia ricotta

SEA TERRAIN (GF)

Broad beans, seaweed foam, chive oil

TOMATO ESSENCE

Jerusalem artichoke, vegetable water

SMOKED CHOCLO (GF)

Sweet potato gnocchi, amaranth, sorghum

STRAWBERRY SHORTCAKE

Lemon verbena ice cream

PETIT FOURS

Yuzu chocolate bonbon, chocolate cherry truffle



ALIBI

WOOLLoomMOOLoo

Summer 2021