

8 COURSE CHEFS TASTING MENU \$90PP

*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

ONIONS

Caramelized onion, mushroom, ash

TOMATO ESSENCE

Jerusalem artichoke, vegetable water

SMOKED CHOCLO (GF)

Sweet potato gnocchi, amaranth, sorghum

STRAWBERRY SHORTCAKE

Lemon verbena ice cream

DARK CHOCOLATE

Bitter orange, black sesame tuile

PETIT FOURS

Chocolate truffle, Mint chocolate, Yuzu pate de fruit



ALIBI

WOOLLoomMOOLoo

Summer 2021