

MENU



FIRST

Lightly cured tuna; fennel, daikon and persimmon salsa, horseradish aioli, tapioca crisp

SECOND

Little pot of soup

THIRD

Cheese on toast



FOURTH

Prime heritage beef tenderloin, candied parsnip and purée, jerusalem artichoke chips, beef bone and red wine reduction

FINAL

'Dubaco' inspired dessert; Pistachio, chocolate

ADDITIONAL SIDES

House baked sourdough bread with smoked butter \$14

Warmed local Alto olives \$10

Seasonal vegetables \$12

Roasted chat potatoes with sea salt & rosemary \$12

Garden leaves with parmesan and balsamic reduction \$11

~ Menu subject to change at anytime without notice ~