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Summer  
Set Menu  
Executive Chef Paul Wilson

O

\$80 per guest  
Min 2 / Max 6 guests

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SNACK  
Parmesan doughnut, dark beer, porcini cappuccino

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ONE  
Watermelon "sashimi", avocado and wasabi mousse,  
wakame cracker, garden radish

E

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TWO  
Grilled kohlrabi, peas and broad beans, parsley,  
crème fraiche, nage

THREE  
Hokkaido pumpkin "brulee", parsnip skin, spiced crumb,  
cheddar custard

FOUR  
Za'atar roasted cauliflower, almond, raisins, preserved  
lemon emulsion

FIVE  
Ancient grain ragu, kombu dashi, fermented shittake,  
puffed grains

DESSERT  
Yuzu curd, brown butter sable, raspberry sorbet,  
meringue shards

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Summer  
Group Shared Menu  
Executive Chef Paul Wilson

O

\$65 per guest  
Min 6 / Max 10 guests

N

Edamame - chilli salt, sesame oil

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Parmesan churros - truff cheddar hot sauce

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Hay smoked beetroot tartare – horseradish emulsion,  
tapioca cracker, sorrel

E

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Hand crafted spaetzle - wild mushroom, gruyere, soubise,  
63° hens egg

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Grilled broccolini - spiced almond crumb, pickled walnut

Twice cooked new potatoes - buttered leeks,  
whipped vichyssoise, egg cream

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Grilled head of cauliflower - macadamia satay,  
kaffir jasmine rice, fermented chilli sambal

Roasted Hokkaido pumpkin - parmesan custard, pumpkin  
seed, hummus

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Ancient grains ragu - black cabbage, wakame chilli oil,  
mushroom dashi

Blueberry cheesecake - coconut sorbet, blueberry &  
ginger gel, coconut meringue

Cheese selection + housemade accompaniments