



Spring / Summer 2024

We can customize any menu to cater your preferences

Canapes/Starters Choose 2

Hiro farms Wagyu tartar | egg yolk emulsion | smoked onion | fried caper | crostini (price add on based on market value can substitute for AAA)

Pork belly carnita | charred corn taco | pickled onions | avocado | Valentina's

Smoked salmon rilette | crispy nori | togarashi kewpie

Korean fried drummettes | sweet gochujang | toasted sesame

Southern fried chicken | spicy dill pickle | charcoal mayo | wild honey

Hokkaido Scallop | aguachili | corn veloute

Cold smoked yellow fin | tomato emulsion | caviar | cilantro oil

Kimchi crispy rice | chive aioli | katsuoboshi

Vegan

Korean fried cauliflower | sweet gochujang (V)

Falafel | pickled veg | tahini sauce

Crispy salad roll | spicy peanut sauce

First Course

Choose 1

Cucumber gazpacho | smoked tomato | candied pasture bacon | cilantro oil

Heirloom tomato soup | smoked pork belly | crispy chicken peas | avocado chantilly | genovese basil

Cultivated mushroom consommé | kale chips | dark miso | tamago | togarashi



Family style

Roasted beet | heirloom carrot | spiced labneh | dried apple | smoked salt | Root down farms seasonal greens | roasted apple emulsion

Charred cauliflower | garam masala emulsion | pickled grape | crispy chick peas | marinated wild greens | citrus

Grilled romaine and radicchio caesar | brown butter croutons | crispy capers | reggiano

Thai greens salad | basil | peanut dressing | cucumber | avocado | sesame | daikon | charred sui choy

Kale and spinach salad | miso ginger vinaigrette | sesame | soy marinated wild mushrooms

Seared radicchio | tarragon | butter greens | crispy garlic | anchovy vinaigrette | seed cracker crumb

Mains

Choose 1

Hiro farms Wagyu | black pepper tare | Fountain view farms carrot and charred onion puree | summer squash | paddy pans (price adjusted based on market)

Milk fed Gaspor pork | smoked golden potato puree | ginger and miso glaze | charred cabbage and apple salad | heirloom carrots

Smoked chicken katsu | fried egg | house tonkatsu | crispy rice | kimchi furikake | gui lan

Yellow fin tuna tataki | soba | seared king oyster mushroom | tobiko | crispy chili and garlic

Pan seared cortes Halibut | sofrito | brown butter polenta | manchego | root down farm seasonal veg

Fish and chips | Green Thai curry | lime and pepper dusted crispy roots | micro asian greens

Vegetarian | Vegan

Smoked cauliflower 'steak' | chermoulah | hummus | crispy roots | charred seasonal greens | baslamic

Rigatoni | smoked tomato pomodoro | charred wild greens | lemon oil | confit garlic | seasonal mushrooms | pine nuts

Dessert



Banoffee | toffee sauce | caramelized banana | belgian chocolate | chantilly

Tetsu cheesecake | toasted white chocolate milk crumb | raspberry creme

Kaffir lime pavlova | North arm farms berries | vanilla

Ice cream cookie bar | brown butter chocolate chip | vanilla gelato | dulce de leche

Flourless chocolate cake | candied wild mushrooms | salted caramel gelato | ganache

Vegan

Peach crisp parfait pop | coconut yogurt | maple granola