# Tasting Menu

Four course 109 +Add paired wines 69

# Beetroot and gin cured kingfish

with pickled cucumber, avocado and coastal greens

#### Roast duck breast

with white asparagus, nettle and juniper

## **BBQ** lamb rump

with cauliflower, mustard and white raisin

### Chocolate

with dulce de leche, buckwheat and cocoa nibs

