



orchard chef's table

- \$85/pp

GARLIC BREAD 4OZ

- cheese stuffed, freshly toasted, seasonal herbs

COURSE 1

- Tiger Prawn - crispy rice crust, lemon, chili aioli (*df*)
- Cauliflower - chili garlic bechamel, turmeric pickled cauliflower, gremolata (*gf*)
- Salmon Crudo - ponzu, bonito gel, nori (*gf, fd*)

COURSE 2

- Beef Tartare - horseradish, mustard, grana padano, furikake, crostini
- Savoy Cabbage - miso cream, feta, chili oil, lemon, tahini, dukkah
- Beet Salad - labneh, orange, dill, toasted hazelnut (*gf*)

COURSE 3

- Pan Roasted Half Chicken - gochujang glaze, kale apple salad, crouton, buttermilk dressing
- Mushroom Risotto - dashi, marinated egg, tarragon oil, porcini powder (*vf*)
- Bucatini - pork ragout, gochujang rose sauce, arugula, grana padano
- Cioppino - clams, prawns, scallops, olives, marinara, grilled sourdough

DESSERT

- White Chocolate Tiramisu - espresso jelly, mascarpone, lady finger
- Rocher Chocolate Cake - hazelnut bavarois, chocolate ganache, namelaka (*gf*)