

MENU

Canapés

Cured trout tostada, golden trout roe
duck gyoza, hoisin, house pickle

Starter

House-made focaccia, chicken skin butter,
Mount Zero olive oil, smoked trout dip

First Course

Duck breast, sweet potato,
wild mushrooms, duck sauce

Second Course

104-days house dry-aged sirloin,
Batlow truffles, black garlic, jus

Sides

Duck fat potatoes
Greens & leaves, burnt orange, parmesan

Sweet

Chocolate, coconut, mandarin

