



START	Sourdough, chipotle butter Crudit�, radish, witloof, carrot, smoked macadamia Cazador Charcuterie, heritage pork coppa	
MAIN	Chargrilled Mushroom Skewer, duck fat glaze, oloroso, toasted cumin Roasted Carrot, goat's curd, mint, pumpkin seeds, mol� Chargrilled Wagyu Bavette, caramelised butter, cognac jus	
SIDES	Baby Gem, hazelnuts, apple, guindilla vinegar Shoestring Fries, housemade taj�n, buttermilk mayo	
SWEET	Chocolate & Brandy Mousse, salted caramel, olive oil, rosemary, hazelnuts	
UPGRADE	Oyster, tequila & lime granita x 2pp Kingfish Crudo, leche de tigre, makrut lime, crispy shallot, oregano, chilli	28pp
	Cheese, quince & crackers	12pp
	Wine Pairing	70pp