



SHARING
85pp

Sourdough, chipotle butter

RAW	Crudit�, radish, witloof, carrot, smoked macadamia Cazador Charcuterie Kurobuta Pork Coppa	
VEGETABLES	Chargrilled Mushroom Skewer, duck fat glaze, oloroso, toasted cumin Roasted Carrot, goat's curd, mint, pumpkin seeds, mol�	
PROTEIN	Chargrilled Wagyu Bavette, caramelised butter, cognac jus	
SIDES	Radicchio, Pear, Hazelnut, blue cheese dressing Shoestring Fries, housemade taj�n, buttermilk mayo	
SWEET	Chocolate & Brandy Mousse, salted caramel, olive oil, rosemary, hazelnuts	
UPGRADE	Te Makutu Oyster, tequila & lime granita 250g Chargrilled Wagyu Ribeye, caramelised butter, cognac jus <i>instead of the Wagyu Bavette</i>	+ 30pp
	Wine Pairing	+ 85pp