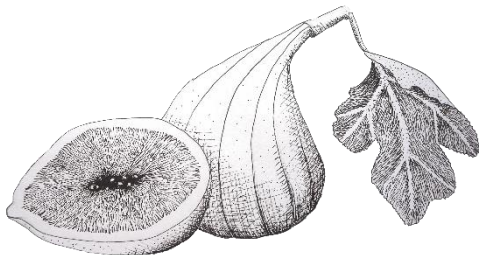


Jam



SPRING DEGUSTATION MENU

AMUSE BUCHE

Pork + kimchi wontons, Korean sauce

FIRST ENTREE

Townsville ½ shell scallops, with stone fruit, mojo, pomelo pearls, red elk

SECOND ENTREE

Pork belly, Paris carrot, caper, woodland sorrel, caramel apple sauce

MAIN

Rare roasted venison, smoked beetroot puree, sorrel, kale, Jamón crumb,
creamy potato + white bean mash

PALATE CLEANSER

House made Sorbet

DESSERT

Blood orange + white chocolate crème brulee, blood orange sorbet, lime sherbet,
raspberries, pomelo curd