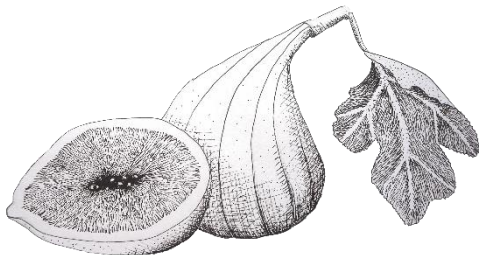


Jam



SUMMER DEGUSTATION MENU

AMUSE BUCHE

Salmon + octopus, Korean sauce, pomelo pearls

FIRST ENTREE

Handmade charcoal ricotta ravioli, citrus cured egg yolk, crispy leek, citrus oil

SECOND ENTREE

Black sesame *market reef fish*, lemongrass curry, lotus root, samphire, prawn fried rice

MAIN

Western Plains pork loin + Bangalow Belly, beet + ricotta ravioli, Leatherwood honey pear

PALATE CLEANSER

House made Sorbet

DESSERT

Bomb Alaska- mango + coconut ice cream, raspberry gel, chocolate mud cake, toasted meringue