



nature's wake from sleep
life flirts with beauty
a time for flowers to flaunt
-spring 2017

Mcash Signature oysters \$4 each

menu
3-course \$75
5-course chef's pick \$85

beverage pairing
5-course soft pairing \$30
5-course wine pairing \$45
5-course cocktail pairing \$60

first

King fish escabeche,
avocado, lemon gel, coconut

Yellowfin tuna,
puffed wild rice, goat's curd, mint

Garlic and ginger prawn,
green curry corn, tamarind

Mushroom agnolotti,
black pepper oil, nasturtium

second

Cone bay barramundi,
buckwheat, kale, dill lemon curd

Herb gnocchi,
tomato, zucchini, chive

Rosemary lamb,
Jerusalem artichoke, salsa verde, jus

Duck breast,
Mole, coconut, quinoa

third

Raspberry sorbet,
coconut, mint, nata de coco

Greek donuts,
honeycomb ice cream, coffee cream anglaise

Chocolate crème bavarais,
Passionfruit, banana

Chef's daily cheese plate with
accompaniments