



"The loorie brought to his cinnamon nest.
The bee from the midst of its honey quest,
And open the leaves of the lotus lay
To welcome the noon of the summer day."

-summer 2017

Mcash Signature oysters \$4 each

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,
blueberry mole, coconut, quinoa

third

Raspberry sorbet,
coconut, mint, nata de coco

Greek donuts,
honeycomb ice cream, coffee cream anglaise

Chocolate crème bavarois,
passionfruit, banana

Chef's daily cheese plate with
accompaniments

menu

three course \$75
five course chef's pick \$85

beverage pairing

five course soft pairing \$30
five course wine pairing \$45
five course cocktail pairing \$60