

CHEF'S TABLE

\$65 PER GUEST

BAR

baker bleu bread, our butter
james' handmade salami
pickled vegetables

PLATE

brussels sprouts, apple, hazelnut, shallot
local cuttlefish, black garlic, buttermilk, fennel pollen
farmhouse terrine, quince, sage, nigella

MAIN

plat du jour
organic winter leaves
chloe's spuds, horseradish, tarragon

CHEESE

holy goat 'nectar'

SWEET

our chocolate & sea salt brownie

NOTE

*We are unable to accommodate changes.
Guests with individual dietary requirements may order from our a la carte menu,
however, we do ask that the best part of your group commit to the Chef's Table
to receive the complete experience. A \$25 per person cancellation fee applies if
notice is not received within 48 hours. Weekends attract a 10% surcharge.*