

dining abode

WITH THOMAS JOHNS

8-Course Degustation Menu

Myrtle Cured Ocean Trout, Avocado, Wasabi, Cucumber, Citrus Ponzu

Cod Fillet, Spanner Crab, Black Fungi, Seaweed Emulsion

Crisp Pork Belly, Sea Succulents, Fennel, Dashi

Duck Breast, Szechuan Pepper, Beetroots, Blackberries

Angus Beef Scotch Fillet, Hot Mustard, Charred Onions, Garlic Flowers

Lemon, Apple, Green Tea

Dark Chocolate, Mandarin, Coconut, Lime

8-course menu at \$175 per person (minimum 8 guests)

- Includes 8-Course Menu, Organic Bread

- Chef, Kitchen Assistant

- Crockery, Cutlery