

# 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 minimum 10 guests
- Final costing will include preparation, set-up, execution of the event, clean-down, linen napkins, cutlery and crockery