

PLATINUM
SHARE MENU \$149 PP

Molcajete guacamole, served w. corn chips gf, df, nf

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Margarita granita oyster w. pickled finger lime gf, df, nf

Kiwi granita oyster, crema fresca, pickled cucumber gf, nf, dfo

Beetroot scallop aquachile w. coconut & soursop foam,
pickled cumquat gf, df, nf

Yellowfin tuna tostada w. citrus ponzu, pickled hibiscus jicama,
cucumber, sesame mousse, avocado cream & fresh shallots
gf, df, nf

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Al pastor chicken taco, pickled jalapeño & onion, fresh coriander
& pineapple, burnt salsa gf, df, nf

Guajillo BBQ prawn taco, jalapeno coleslaw, green tomato pico,
crispy shallots gf, df, nf

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Full blood wagyu chuck tail flap MB8+,
mole madre & fresh lime gf, nf, dfo

Achiote fire roasted lamb cutlets w. roasted cauliflower purée,
blistered jalapeño labneh & chilli ash gf, nfo, dfo

Charred Dutch carrots, morita barbecue sauce, crispy hominy,
fetta cheese gf, nf, dfo

Roasted kipfler potatoes, guajillo oil & smoked sour
cream cheese gf, nf, dfo

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Compressed watermelon, manchego cheese, chilli salt
& pickled cumquat gf, nf

Banoffee tart w. burnt platano custard tart,
vanilla mascarpone, dulce de leche jam,
roasted macadamia nfo