

ATTIMI X C'EST BON

Chefs' Table Series

Wednesday 24th June - \$195pp

SNACKS

Duck o'yaki beignet

French onion meringue, comté

Arancini, mushroom trifolati, porcini, truffle mayo, lemon-thyme

Chickpea waffle, veal, tonnato, pickled caper berries

COURSE ONE

Pan-seared Hokkaido scallop, cauliflower puree, prosciutto di

Parma, white balsamic pickles, focaccia crisp

COURSE TWO

Rabbit royale, nettle, pine mushroom

COURSE THREE

Crispy-skinned cured QLD coral trout fillet, prosciutto & cardamom

sauce, chilli oil, grapefruit, puffed barley

COURSE FOUR

Autumn leaves, celeriac ice-cream