

CHEF'S TABLE \$105

elevated & indulgent
tailored for celebrations of true distinction

ENTRÉE

SHARED

House Sourdough Focaccia
cultured butter (V)

Market Fish Crudo
pickled green kiwi, chilli-lime dressing (DF, GF)

Crumbed Brie Bites
marinated grapes, hot honey (V)

MAIN

SHARED

Lake Ohau Wagyu 200+days Grain Fed MBS 5-7,
Beef Scotch
sauce diane, oyster mushroom (GF)

Whole Market Fish
mussel butter, pangrattato, fennel & raddish slaw

Spaghetti
tomatoes, olives, capers, garlic, anchovies (DF)

SIDES

FOR THE TABLE

Makikihi Fries
aioli, ketchup (DF, V)

Baby Gem Lettuce
buttermilk herb dressing (V, GF)

DESSERT

CHOOSE ONE

Soy Pudding
poached rhubarb, sesame crunch (V, DF)

Miso Caramel Tart
white chocolate chantilly, dark chocolate cremieux, blood orange (V)

Tiramisu
house praline, espresso crumb, coconut dacquoise (N, V)

SET MENU

ONE TWENTY 8

ON ALBERT