



Chef's Menu (subject to change based on availability)
\$75 per person

Housemade sourdough and cultured butter (v)

Local fish ceviche, Sichuan oil, mandarin sorbet , citrus (gf)

White bean hommus, pumpkin, pepitas, chilli oil (gf, vg)

Beef tartare, ras el hanout, egg yolk, shallot, potato crisp (gf, df)

Whole local fish (gf, df)

La Bimba Paella, fresh seafood, paprika (gf)

24-hour slow-cooked lamb shoulder (gf, df)

Seawater potatoes, cultured cream, seaweed powder (v, gf)

Grilled Broccoli, ajo blanco, sherry currants (vg)

VG -Vegan / V -Vegetarian / GF -Gluten Free / DF -Dairy Free.

We kindly request patrons with food allergies or other dietary requirements to please inform us when making a reservation. We will endeavour to accommodate dietary needs, however we cannot be held responsible for traces of allergens.