

TASTE OF TAMARIND \$150
WINE MATCHING \$49

AMUSE-BOUCHE



WOLF LANE TROPICAL GIN CURED MARKET FISH
Cherry brandy espuma, burnt orange kosho,
freeze dried citrus, herbal liqueur gel



PATÉ EN CROUTE
Rabbit fillet, pork shoulder, duck liver
pistachio, shitake duxelles, Hennessy gelée
garden vegetables, mango marmalade



PALATE CLEANSER



MB3+ ANGUS PURE GRASS FED EYE FILLET
Leek and parmesan tartlet, wasabi-mint green pea, pickled radish,
roasted bone marrow and shallot demi-glace



PINE-LOVA
Sweet pineapple, crispy meringue, Daintree coconut, kaffir lime & mint



PETITS FOURS

*Please inform our team if you have a food allergy or intolerance.
Our menu and kitchen contain various allergens and foods that may cause intolerances. Our team will make every
effort to accommodate dietary requirements. However, due to the shared production and serving environment,
we cannot guarantee the complete omission of allergens or foods that may cause an intolerance.*