

STATE BUILDINGS

Flavours
of
Spring

LONG TABLE LUNCH
FOR A CURE

CANAPÉS

Kingfish tartare, sesame cream, finger lime, cassava cracker
Chicken liver parfait, fruit and nut crostini, aged balsamic, candied walnut
Cured salmon, pickled cucumber, green goddess, egg yolk
Tomato and goat's curd tartlet, black olive
Veuve Ambal Cremant de Bourgogne Rosé Brut NV

ENTRÉE

Salmon crudo, finger lime, seaweed, young fennel
Trediberri Rosato 2016

MAIN

Arkady lamb, sumac & cumin
Sides to share
La Linea Rosé 2016
Domaine Ott 'BY.OTT' Rosé 2016

DESSERT

Coconut rice, strawberry, kaffir lime
Dal Zotto Pink Pucino NV

PETITION
Kitchen



POST