

WILDFLOWER

EMBER

SHARK BAY SCALLOP

seared over charcoal, native lemongrass, tomato

WOOD-ROASTED MANJIMUP MARRON

charred cauliflower, macadamia

DRY-AGED WAGIN DUCK

smoked over sandalwood, yoghurt, honey

SOUTH-WEST WAGYU BEEF

grilled over charcoal, burnt onion, black garlic, pepperberry

GRILLED SUMMER FRUIT CONSOMMÉ

muntrie sorbet, whipped crème fraîche, plum tuille

BURNT MILK SORBET

caramelised white chocolate, rosella

\$195 per person

