



Our Pastry Chef has prepared the following:

Humbolt Fog Goat Cheese

Honeycomb & grilled bread

Strawberry Cheesecake

Coconut dacquoise, strawberries & berry gel

Lemon Verbena Pavlova

Lemon custard & passionfruit crèmeux

Oat Milk Panna Cotta (Vegan & Gluten Free)

Poached pineapple, garden mint & oat tuile

Three-Course Prix Fixe

One Hundred & Forty Dollars per Person

Four-Course Prix Fixe

One Hundred & Fifty-Five Dollars per Person



"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions."