



Markcancook.com

Degustation

Jerusalem artichoke w blue swimmer mousse, charred limes & pancetta chards

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Olive Ciabatta fleuron w seared sweetbreads, wild rocket, chili papaya & blood orange sabayon

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Sesame seared duck w green pea picada, watercress & mango tian w star anise syrup

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Wattle seed & seaweed infused prawns w geranium blessed tomato custard, vanilla beurre blanc

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Consommé of wild game w tempura lettuce

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Three tea smoked lamb loin w pomegranate roesti, caramel chick peas & chocolate balsamic

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Pan seared olive crusted brie w Iranian fairy floss, fig compote & caraway crisps

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Taste of life w pineapple wafers, coconut, cardamom panna cotta, rosewater syrup flower nage & burnt spun sugar

\$ 120.00 PP

Menu