

## COMMUNAL FEAST

*(for 4 persons)*

### Dried Dates, Spiced Cashew Nuts

#### Charred Broccolini

Parmesan, chicken, pickled ginger mayo

#### Smoked Duck Breast

Mixed grain “porridge,” poached egg, ginger and oyster sauce

#### Charred Fremantle Octopus

*(Cooked weight 90-100g)*

Pickled cauliflower, turkey sausage, spinach & parsley puree, ginger flower hot sauce

#### Truffle Fries

Parmesan, herbs & truffle oil

### Grilled Barramundi & Akaroa Salmon Fillet (NZ)

Smoked Salmon roe, fennel salad, roast grapes

### BBQ Glazed Blackmore Wagyu Spare Ribs

Coleslaw, ginger flower hot sauce

#### Charred Green Asparagus

Parmesan, black garlic “ketchup”

#### Cheesy Riso Gratin

Turmeric & wholegrain mustard cream sauce

#### Organic Chia Seed Porridge


Organic chia seeds, strawberry, mango & mixed berries

#### Yuzu Cake

Yuzu ganache, chocolate chantilly, citrus compote

**\$268<sup>++</sup>**

All prices are subjected to 10% service charge and prevailing GST.

 Signature dishes or dishes containing ginger & its family.  Vegetarian dishes. May contain egg & dairy.