

Number 5

R e s t a u r a n t

chef's tasting menu

canapes

marinated market fish

coconut yoghurt, orange, pickled mushroom, basil sorbet
2015 Cristina Ascheri, Arneis, Piedmont Italy

heirloom tomatoes

tomato tea, burrata, parma ham, torched strawberries
2016 Alois Lageder, Pinot Grigio, Alto Adige, Italy

duck breast

salted cherry, onion molasses, baby kumara, bok choy, sesame and ginger dressing
2014 Ascheri Nirane, Dolcetto, Piedmont, Italy

venison fillet

red cabbage and apple puree, crisp goat cheese, baby beetroot, truffle jus
2014 La Valentina "Spelt" Montepulciano, Spoltore, Italy

pre dessert

chocolate and olive oil ganache

chocolate aero, honeycomb, mandarin, miso caramel ice-cream
2016 Cannonau di Sardegna, Sardinia, Italy

chocolate truffles

\$129.00 per person
wine match \$60.00 per person (100ml pour)