CENZO

Chef's Table Experience \$88 pp

Designed for communal enjoyment, offering a delectable array of dishes curated by Chef and meant to be savoured together by the entire table.

focaccia, pistachio pesto & mortadella crab & caviar tart

courtault michelet chablis 2021 burgundy, france

organic tomato, cucumelon & pickled sorbet australian abalone, daikon & chili iberico pork belly, caramelised onion, flat bread flor de luna granacha 2021 rioja, spain

trottole, king prawns & fermented chili

grass-fed australian beef beef fat potatoes & burnt onion sauce

le volte dell ornellaia (super tuscan) 2022 tuscany, italy

tiramisu, coffee liquor, mascarpone & chocolate

Optional: Wine Pairing 55 pp