

EMBER

Chef's Table Tasting Menu

Designed to be shared.

Rosemary focaccia, smoked butter

Oyster, grilled lemon, Kampot pepper (A)

Tuna, pickled beetroot, wasabi, avocado, squid ink, sesame, shiso (A)

Half shell scallop, café de paris, lemon (A)

Split prawns, chorizo, pickled lemon (A)

Lamb rib, glaze, spring onion

Chef's selection of Josper grilled meat

Chef's selection of Josper seafood

Chef's selection of three sides

Chef's selection of dessert

Seafood Origin - (A) Australian (I) Imported (M) Mixed Origin

