

EMBER

Father's Day Chef's Table Tasting Menu

Designed to be shared.

Oyster, Beetroot cloud

Oyster, Umami butter, chukka wakame

Rosemary focaccia, smoked butter

Kingfish Crudo, Mango leche de tigre, sweet corn, tobiko

Split prawns, chorizo, pickled lemon

Black Angus T-Bone, Jus, crispy kale

Iceberg Wedge, Pink pepper ranch, hazelnut

Roasted New Potatoes, Garlic & herbs, rosemary salt

Wood-Roasted Carrots, Goat's cheese, salsa verde

Basque Cheesecake, berries

