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 & ikura tart organic tomato, cucamelon & pickled sorbet san martino prosecco doc treviso brut 99 veneto, italy

australian abalone, daikon & chili iberico pork belly, caramelised onion, flat bread trottole, king prawns & fermented chili

domaine de la perrière chablis 2023 chablis, france

australian wagyu beef fat potatoes & burnt onion sauce

parker estate shiraz 2018 coonawarra, australia

tiramisu, coffee liquor, mascarpone & chocolate

Optional: Wine Pairing 55 pp