

Noir

Tasting menu \$100, Matching wines \$55

Cured hiramasa kingfish, vichyssoise mousse, broad beans, sugar snaps and samphire

Thyme gnochetti, king brown mushroom fondue, nettle and black truffle pesto

Crisp breast of duck with licorice, fennel and orange

Roast rack of lamb with pumpkin, pumpkin seed praline and parmesan

Noir's vacherin - Grand Marnier parfait, French meringue, fennel cream