

3rd Cousin Family Style menu \$109

(v) sweetcorn & kale fritters – manchego cheese, mint tzatziki, za'atar

(v) * little gem salad – goat gouda, K&J peach, avocado, garden basil vinaigrette

(v) * burrata – cherry tomato, pickled cherries, thai basil, 10 year aged balsamic

* grilled spanish octopus – heirloom baby carrot, crispy potato, ramp romesco

* halibut crudo – daikon kimchi, strawbanero , green strawberry, yuzu buttermilk

(v) campanelle – broccoli di ciccio, maitake mushroom, pesto, crème fraiche, gouda

(v) porcini & black truffle agnolotti - “francese”

* grilled SRF pork loin - mushroom jus

* wild king salmon - lobster dashi

(v) sides

(v) * wax beans with morel & sherry jus

(v) * salt and pepper brussels sprouts– smoked date & tamarind “butter”, herbs

Chefs Desserts



Additions for the table

(v) focaccia & evoo 11

(v) with truffle & parmesan fonduta 14

(v) with french onion butter 14

*uni crème brûlée- reserve caviar, tobiko, trout roe 44

Not all ingredients are listed
please inform us of any allergies or dietary restrictions.
Consuming raw or undercooked
protein may increase your risk of foodborne illness
*gluten free
X raw or undercooked protein