



THE APIARY

Supper Club

FOUR COURSE TASTER MENU

BY

Julian Cardona

STARTER

Chana Chat Biscuits

Smashed chickpea, turmeric rice muffin, mango chutney, mango powder, tamarind glaze and coconut and lime dressing.

-Amuse Bouche-

SECOND

Truffle and Porcini Ravioli

White truffle foam, truffle oil, garlic wild mushrooms, mushroom powder, parmesan shard and wild shoots.

-Amuse Bouche-

MEAT OR VEG

48 hour Beef Short Rib

Dashi braised daikon, pickled carrot, pomme puree, enoki mushrooms, soy reduction, pickled mustard seed, black olive crumb and pork crackling.

Mousakka Rolls

Apple tzatziki, lentil and mozzarella quesadilla, maple labena, micro shoots.

DESSERT

Cereal Milk Set Custard

Crunchnut cornflakes, praline paste, avocado ice cream, chocolate and praline shard.