

POLLEN

EARLY DINNER MENU

3 COURSES 118

WITH WINE OR NATURAL JUICE PAIRING

Smoked mackerel, almonds, grapes, white gazpacho

Red prawn, tomatoes, buratta

Cured kühlbarra barramundi, brandade, olives, tomato

Beef carpaccio, figs, pecorino, pickled ceps

Kale gnocchi, tuscan kale, pine nut, mushroom

French duck, pear, celeriac, ceps, anise jus

King salmon, peas, broad beans, samphire, crab bisque

Veal loin and sweetbread, polenta, sage, pickled cherries

Apple tarte tatin, salted almond ice cream (for 2 to share)

White chocolate, blackcurrant, szechuan pepper, honey ice cream

Yellow peaches, roasted rice ice cream, kaffir lime

European cheeses

Coffee/ tea +5

All prices are subject to service charge and tax

**This menu is not applicable for events or large parties.*