

AROMI

BY LUCA GUIOTTO

for Saltbush Farm

To share

Freshly shucked oysters, grapefruit dressing, finger lime, salmon roe

Beef tartare on crispy sourdough, black garlic, cured egg yolk

N25 caviar, rye lavash cracker, sour cream, chives

Entrée

Citrus cured local Kingfish, buttermilk, local almonds, lemon oil, wild fennel

First course

Fleurieu Shiraz infused Pappardelle, pork and fennel sausage, smoky chilli oil, saltbush

Main course

Locally caught King George Whiting, smoked mussels, fish velouté, sea blite

Dessert

Lemon verbena infused Pavlova, macadamia, mango curd, finger lime, river mint

*The above menu is a sample only and is fully customisable.

Number of courses and menu offer will be tailored to your liking.

Get in touch with us at ***luca@aromidining.com*** to request your exclusive menu.

Price per head for the above offer : **\$160**