

the
MENU



THE MENU

COURSE 1

PEARLS OF DECEPTION

Lemon Myrtle Mousse · Citrus Pearls · Garden Herbs

COURSE 2

BY INVITATION ONLY

Pear · Chamomile · Lemon · Honey · Sparkling Water

COURSE 3

ISLAND TO PLATE

Red Beet Tartare · Warm Goat Cheese · Mixed Greens

COURSE 4

(SIN)SATIONAL TACOS



House-Smoked Chicken Thigh · Charred Corn Salsa · Sour Cream · Pickled Onion



Smoked Jackfruit · Charred Corn Salsa · Chipotle Sour Cream · Pickled Onion



**Please be advised that the menu options for this film are vegetarian and non vegetarian
We cannot cater for any other dietary requirements, or allergens, for this experience.

THE MENU

COURSE 5

OFF SCRIPT

*Charred cauliflower steak · pommes fondant · roasted
& pressure-cooked root vegetables · earthy jus*

COURSE 6

RED BETWEEN COURSES

*Spirited: Hibiscus tea · gin · lemon · honey · elderflower · soda
Spirit-Free: Hibiscus tea · elderflower · lemon · honey · soda*

COURSE 7

THE LAST BITE



Veg Patty · Lettuce · Tomato · Pickles · Cheese · Burger Sauce · Brioche Bun



Grilled Chicken Patty · Lettuce · Tomato · Pickles · Cheese · Burger Sauce · Brioche Bun

COURSE 8

S'MORE THAN A MEMORY

*Graham Crackers · Dark Chocolate Sauce · Vanilla Marshmallow Cream
Assemble your own S'more.*



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