

# SMOKE BARN

*Chef's Table*

*Set course 500K per person*

## SMALL BITES

*Chicken Liver Pate, pita biscuits, mango chutney, zaatar*

*Pork Sausage Pinxto, red pepper mojo*

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## TO START

*Tuna Crudo, burnt jicama, kenari ajo blanco, cocoa nibs, purslane, preserved lemon*

*Lamb Kofta, chickpea hummus, pine nuts pangratato, mint, sumac, mint oil*

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## LARGER PLATES

*Grilled Barramundi, charred romaine, green pea, bacon, mint velute, radish*

*Tuscan Kale Salad, radish, bronze fennel, house made lemon ricotta, bacon crumb*

*Roasted Wagyu Rump Cap, coal roasted marrow salsa*

*Roasted Baby Carrot, citrus buttermilk, pistachio, orange segment, watercress*

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## SWEET

*Carrot Cake, lemon frosting, coconut sorbet*



*Prices Are Inclusive Of Tax And Service*





