



ORO

DINNER | WEDNESDAY SEPTEMBER 9, 2015

SNACKS

Chickpea panisse, romesco sauce

House cured pickles

Hay smoked carrots, sumac, lamb fat tahini

Chicken liver mousse, fig and tea jam, brown rice cracker

SINGLE BITES | ORDER PER GUEST

Halibut chicharron, crème fraîche, salmon roe

Salt cod croquette, preserved garlic aioli

Grilled spot prawn, fennel butter

Sea urchin, pickled jalapeno, grilled bread

Grilled lamb heart, plum, eucalyptus

SMALL PLATES

Simple green salad, cherry tomato, radish, herbs

Stonefruit, burrata, sunflower seed, nasturtium pesto

Zucchini and mint soup, vadouvan oil

Albacore tuna, melon, green bean, lardo, purslane

Pork terrine, chow chow, country bread

Beef tartare, cured egg yolk, elderberry capers, flax seed cracker

Fried sardines, cucumber, sorrel, whipped buttermilk

Summer vegetables cooked in the embers

Potato gnocchi, corn, sage, chanterelles, truffled pecorino

Squid, sprouted grains, egg, mint verde

Grilled pork sausage, mustard vinaigrette, shelling bean salad

LARGE PLATES

Roasted whole rock cod, cabbage, summer pepper and celery salsa

Half a chicken, tomato and swiss chard panade, dandelion greens

Pork shoulder, grilled cucumbers, smoked potato, horseradish

BLIND TASTING MENU

We choose, you enjoy

Add wine pairing