MARMELO

DIA DOS NAMORADOS

$185
Wine pairing $95

Slow ferment sourdough, cultured butter

Yellow fin tuna, anchovy, pickled vegetables, bay oil

Turnip nata, picked and shelled spanner crab
add N25 caviar + 18pp

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Pork jowl, clams, verjus, pickled beans, refogado oil

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Gilled kingfish, Goan curry, okra, lentils, coriander
or
O 'Connor sirloin, wood roasted peppers, anchovy butter

Ramarro Farm salad leaves, Vinagre de Jerez, fennel, Malfroy's honey

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"Rabanada com queijo"
Toasted brioche, Cow's milk triple cream cheese, PX prune

"Figos bebados com natas"
Figs warmed in port, Valhrona chocolate, pistachios, sheep's milk ice cream

Additions

Rock oysters with fermented piri-piri ½ doz 42

Salted Murray cod and potato croquette, whipped potato, hot mustard sauce 16