

subo [at home]

SPRING MENU

ST. LAURENT BAGUETTE

house churned parsley butter & confit garlic oil

NATIVE WARRIGAL GREENS

ground cherry, spring shoots & pine nut

TORTELLINI EMILIA

sage, lemon & pepper

CONFIT DUCK

kumquat, chard & sweet potato

PUMPKIN & MAPLE ICECREAM

golden syrup sponge, muntries, date and cocoa nib

PETIT FOURS

yuzu marshmallow, black sesame truffle, beetroot and dark chocolate macaron