

Art Feast

THE
RECHABITE

THE HIGH MENU

Sit-down six-course degustation served to the balcony tables over-looking the action below

WEEK 1 - THE DARKNESS

oyster + apple yuzu

donnybrook marron ceviche + coconut + mulberries + landsdale farm lemon

ginger braised pork belly + cotton candy + salted coconut snow

whipped edamame + freeze dried carrots + carrot gel

mushroom and cabbage dumplings

rottnest island scallops dumplings + black pudding + fingerlime oil

fortress of solitude: matcha cream pat + custard bun + charcoal crumb + meringue enclosure

WEEK 2 - THE LIGHT

oyster + apple yuzu

rottnest island scallop sashimi + leek ash + fingerlime togarashi

tempura marron bao (black buns) + guanciale + gold

pork chashu + crab cracker + whipped artichoke puree

whipped edamame + freeze dried carrots

sweet potato noodle + gimari + dragon sauce

over the rainbow: matcha cream pat + custard bun + seasonal berries + summer flowers

VEGAN DEGUSTATION

whipped edamame + freeze dried carrots

mushroom and cabbage dumplings

mapo tofu + mushroom XO + chilli oil

sweet potato noodle + gimari + dragon sauce

watermelon yakitori + shitake powder + wasabi peas

mango sorbet + mango sorbet + coconut sago

THE LOW MENU Bountiful buffet served close to the action

roasted duck + five spice and hoisin sauce - WK1

charcoal steam buns - WK1

roasted pork belly + five spice + hoisin sauce - WK2

truffle rice - WK2

pickled ginger

pickled radish

potato salad + cauliflower + almonds + ginger and zyu dressing

sambal sauce

vanilla + miso caramel + crispy rice

chocolate + cocoa nibs + sesame praline

PERTH FESTIVAL



HOWARD PARK
MARGARET RIVER & GREAT SOUTHERN