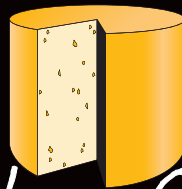


stilton

cheese

purees



CheeseCellar

oils

olives

Terroir chutneys

chocolate

Ben Shewry – Executive Chef
Winner of “Chef of the Year – The Age Dining Awards”
Attica Restaurant – Victoria – Australia

biscuits



Terroir

Grated beetroot & almond cake, crumbled freeze-dried raspberry/blackberry, green sorrel ice & leaves, atop a base of golden kiwi, avocado & vanilla jelly and an organic yoghurt sorbet.

ingredients

Recently voted by the San Pellegrino
as the worlds **53rd Best Restaurant**

attica