

POLLEN

STORIES TASTING MENU 158

Wednesday, 4 July 2018, 6pm

A humble narrative reflecting the restaurant's philosophy of presenting accessible and genuine food from the heart and executive chef Steve Allen's journey as a chef.

Mother

Home sourdough

Pollen's Garden

sixteen vegetables, bagna cauda, basil snow

Prosecco, Moscato, Pink Pucino, Dalz Otto, Nv, Victoria

Langoustine & Lardo

langoustine, lardo, spelt, herb jus

Malvasia, Antico Bianco, Vej, Emilia 2015

Sea & Sand

king salmon, seaweed, clams, crab, celery

Arriving in Asia

beef cheek tea, turnip, carrot, horseradish

"Michael Jackson", Black Cow Vodka Sour with Grass Jelly

Nose to Tail

suckling pig, pear, onion, leek

Pinot Noir, Nielson by Byron, Santa Barbara, 2014

Tea at Raffles

english tea with cold milk

Cherries

cherries, pineapple, herbs

Gosnells Gluten Free Hopped Mead, UK

All prices are subject to service charge and tax