

BILSON'S RESTAURANT

Winter 2011

Epiphany -Presque Quatre

Sydney Rock Oyster, King Crab, Couscous, Apple, Yogurt
Semi Cooked and Raw Crystal Bay Prawn, Consommé, Baby Sorrel
Baby Carrot, Calamari, Ink, Macadamia, Cocoa
Marron, Butternut Pumpkin, Mandarin, Mizuna
Egg Yolk, Cauliflower, Rye, Sprouts, Fresh Herbs, Vegemite
Smoked Mackerel, Salsify, Citrus, Rosemary
Polenta, Zucchini, Parmesan, Hazelnut (El Bulli 2007)
Mushrooms, Potato, Yeast
Quail, Burnt Bread Cream, Beets, Sweetcorn, Raspberry
Hare Jus, Honey Pear, Spiced Crème Fraiche, Truffle
Wagyu Shank, Kipflers, Watercress
Mascarpone, Beetroot, Orange, White Sesame
Citrus Presentation
Equatorial
Chocolate Box

\$280 per person

Chef Patron Tony Bilson

Chef de Cuisine Diego Muñoz

Chef Pâtissier Jean-Charles Sommer