

FIVE COURSE MENU

140

TASTING

WITH BEVERAGE PAIRING

210

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, nashi pear mignonette

1/2 dozen | 38 dozen | 74

Add Oscietra caviar | 6 each

FOR THE TABLE

CARROT & PARMESAN GRISSINI *spiced pumpkin & sunflower seed hummus, onion ash*

ONE

PETUNA OCEAN TROUT 'CEVICHE'

Organic gin & botanicals, roes, citrus & fennel salad, yoghurt labneh

Add Oscietra caviar | 20

TWO

DUCK BREAST & SWEET SHERRY BEETROOT SALAD

Smoked almond crunch, heirloom beets, woodland sorrel & salted honeycomb

ADDITIONAL COURSE | SPLIT AND GRILLED WA MARRON | 25

Spiced miso butter, grilled gem and roasted corn

THREE

MURRAY COD SHOULDER 'FILLET'

Smoked crème fraiche and butter poached, salted gem lettuce, confit celeriac, caper leaf and oil

FOUR

FLASH GRILLED WAGYU BEEF MS6+

Beluga lentils, mushroom, green asparagus, roast baby onion salad

FIVE

ICED DARK CHOCOLATE

Spice roasted strawberries, Turkish pistachio, white chocolate cream & rock biscuit

ADDITIONAL COMPOSED CHEESE COURSE | 20

Caramelised fig & apple chutney, smoked honey, crispbread