

TASTING MENU

\$128 pp



AMOUSE BOUCHE

Fish charcuterie

SNACK

Lamb tartare, brioche bread, miso eggplant

WARM ENTRÉE

Seared scallops, saffron and corn cream, parsley oil, wagyu jus

PASTA

Handmade tortellini filled with buffalo mozzarella, lemon zest, Oscietra Caviar, prawn tartare in a prosciutto San Daniele consommé and light bisque

FISH COURSE

Roasted toothfish, white miso glaze, spatchcock consommé, asparagus

MEAT COURSE

Blackmore Wagyu Rostbif 9+ MBS, smoked celeriac purée, bok choy, merlot jus

DESSERT

Pannacotta, gin tonic ice cream

PETIT FOUR

Tiramisu bite in chocolate shell, pistachio

Please note groups of 6 people or more will incur a 10% service charge. A 10% surcharge will apply on Sundays and a 15% surcharge will apply on Public Holidays. Our menu contains allergens and is prepared in a kitchen that handles nuts, shellfish, and gluten. Whilst all reasonable efforts are taken to accommodate guest dietary needs, we cannot guarantee that our food will be allergen free.