

SAMPLE MENU

Snacks

parker roll - noosa black garlic 6

appellation oysters natural 6

smoked potato - cultured cream 12

wagyu tartare - potato pavé 15

australian bay lobster - parker roll 17

dry aged duck cigar 13

+ yarra valley caviar 19 / sturgeon caviar 25

Two Course 85

murray cod - pickled green mango - coconut

Three Course 105

pepperberry cured kangaroo - parsnip

beetroot ceviche - nahm jim - watermelon

red emperor - pumpkin red miso - smoked butter

coal roasted cauliflower - almond velouté

cape grim sirloin - burnt carrot - puffed grains

+ 2GR Wagyu 9+ MB (supplement 35)

custard apple charlotte - chestnut crémeux

vahlrona dark chocolate - malted milk

fromage du jour - cheese of the day

Tasting Menu 165

Paired Beverage

125

Tea Pairing 55

Caviar Experience

45 **

raw scallop - kombu **

wagyu tartare - potato pavé **

dry aged duck cigar **

pepper berry cured kangaroo - parsnip **

parker roll - noosa black garlic

beetroot ceviche - nahm jim - watermelon

murray cod - pickled green mango - coconut
+ *australian bay lobster (supplement 19)*

cherry wood smoked duck - pumpkin red miso

cape grim sirloin - burnt carrot - puffed grains
+ *2GR wagyu 9+ MB (supplement 25)*

+ *fromage du jour - chestnut crémeux (supplement 15)*

vahlrona dark chocolate - malted milk