Bottarga

210pp

Royal Miyagi oyster, seaweed vinaigrette, salmon roe, fingerlime

Spanner crab, tarragon, burnt butter emulsion, kholrabi, black shellfish vinaigrette

Hiramasa kingfish, green tomato, lemon aspen broth

Southern Rock lobster tortellini, lime, crustaceus sauce, saffron, pangrattato

Glacier 51 toothfish, kombu, native pesto, black pepper glaze

Eye fillet MB 9+, caramelised onion, cafe de Paris, Jus

Our Signature Cremoso

Love Macaron

Free-flow Ruinart Rosé 210pp
Classic Wine Pairing — $98pp
Premium Wine Pairing — $168pp