

2 COURSE 69 / 3 COURSE 89
ADD AN EXTRA ENTRÉE +29 ADD AN EXTRA MAIN +39
CHEF'S SELECTION ('FEED ME') 95PP
FULL TASTING EXPERIENCE 160PP

Snacks & Nibbles

- Quail parfait cigar** / foie gras snow / chives 10.5
House baked **potato bread** / black garlic cultured butter 8
Saffron & mushroom **arancini** / truffle sauce / porcini dust 7
Swordfish / avocado / puffed wild rice / smoked herring roe (2 pcs) 11.5
Zucchini flower / philadelphia / basil / goji tempura / manuka honey
'Yarra Valley' trout caviar / rice paper crisp / kalamansi / creme fraiche / wasabi leaf 7
Wagyu croquette / scamorza / TAS mountain pepper panko / aioli 7.5
"Stone Axe" MBS 9+ Wagyu bresaola / wonton skin / sage / cream cheese 9

Entree

- W.A. **scallops crudo** / native citrus & herbs / yuzu / karasumi / tobiko
Wagyu tartare / nashi / noodle / duck yolk / honey mustard
Cauliflower / purple florets / pine nuts / muscatels / pecorino / miso
Hand-stretched burrata / watermelon / soy / sesame / pork crackle
🇶🇩 **QLD Tiger prawn culurgiones** / 'Thai' coconut curry / abalone essence / sea grapes

Mains

- Sweet potato **cavatelli** / **wagyu ribs** / muntries / 'Barossa Valley La Dame'
Wakame **spaghetti** / Shark Bay swimmer **crab** / lobster sauce / bottarga / piment
Smoked risotto / Lion's mane / shiitake / geraldton wax
Chicken ballotine / corn / nduja / roquefort / pancetta
Confit duck leg / savoy cabbage / mustard jus / hoisin gel / daikon
Glacier 51 **toothfish** / native herbs pesto / macadamia / seaweed / koji +19
"Sir Harry" wagyu **striploin** MBS 9+ / potato fondant / caramelised onion jam + 25

Sides

- Chips** / red miso & black garlic mayo 14
Organic **rocket & radicchio** / nashi / walnuts / parmesan / vincotto 14

Desserts

- Negroni** - vermouth pannacotta / frozen gin / campari gel / meringue / blood orange
Native Sorbet - desert lime / davidson plum / coconut / Davidsonia / white chocolate
Fig tart / chocolate shell / wild baby figs / mascarpone / pearls / gorgonzola gelato
Affogato - biscoff ice-cream/ single origin espresso / wattleseed / cookie dough liquor

ALL AVAILABLE WITH OPTIONAL SOMMELIER WINE PARING

All cards incur a card surcharge, a 10% service charge applies to group of 7 or more and 15% surcharge applies on public holidays.

TASTING EXPERIENCE 160PP
SOMMELIER WINE PARING 90PP

Swordfish / avocado / puffed wild rice / smoked herring roe
'Yarra Valley' rainbow trout caviar / rice crisp / kalamansi / creme fraiche / wasabi leaf
Wagyu tartare / nashi / noodle / duck yolk / dijon
Wonton skin / MBS 9+ bresaola / sage / cream cheese
Wagyu croquette / scamorza / mountain pepper panko / aioli
Potato bread / cultured butter / wattleseed dukkah
WA scallops crudo / native citrus & herbs / yuzu / karasumi / tobiko
QLD Tiger prawn culurgiones / 'Thai' coconut curry / abalone essence / sea grapes
Parsley / basil / lime / Champagne palate cleanser

Glacier 51 toothfish / native herbs pesto / macadamia / seaweed / koji

OR

"Sir Harry" wagyu striploin MBS 9+ / potato fondant / caramelised onion jam + 12

Native sorbet - desert lime / davidson plum / coconut / 'p31' / white chocolate

Mini rhum baba

Native Limoncello + 10

Bottarga's unique blend of fingerlime, desert lime,
lemon aspen & buddha's hands digestive

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