

WA Akoya oyster / garlic pearl / herring roe

'Ora King' salmon caviar / rice paper crisp / kalamansi / creme fraiche / wasabi leaf

Kangaroo tartare / nashi / noodle / duck yolk / dijon

Wonton Skin "**Gnocco Fritto**" / MBS 9+ **bresaola** / sage / cream cheese

Saffron & mushroom **arancini** / truffle sauce / porcini dust

Scallop **crudo** / native citrus & herbs / yuzu / karasumi / tobiko

Potato bread / black garlic cultured butter

Tiger prawn **culurgiones** / *'Thai'* coconut curry / abalone reduction / tiger nut oil

Wasabi & white chocolate **cleanser** / strawberry

Glacier 51 Toothfish / native herbs pesto / macadamia / seaweed

OR

Japanese **Wagyu striploin Tajima mbs9+** / oyster mushrooms / jus +12

Native Sorbet - desert lime / davidson plum / coconut / mistelle de rhubarb / white chocolate

Canelés de Bordeaux

Mini rhum **baba**

Native Limoncello + 10

Bottarga's unique blend of fingerlime, desert lime,

lemon aspen & buddha's hands digestive