

# samphire

Four Course Chefs Tasting 125pp

The Island Journey 200pp

Wattle Seed Sourdough, Cultured Butter 15

Blue Fin Tuna Tataki, Ponzu, Togarashi, Pickled Shallots **E** 28

Skewer Of Spencer Gulf Squid, Zhoug, Green Oil **E** 26

Yumba Green Lip Abalone, Green Papaya, Samphire **E** 28

Mayura Station Beef Tartar, Cured Egg Yolk, Capers **E** 28

Duck Breast, Roasted Beetroot, Caramelised Shallot **M** 45

Line Caught Nannygai, Chard, Yuzu Butter, Caviar **M** 45

Wagyu Eye Fillet, Tuscan Kale, Truffle Paris Potato **M** 62

Berkshire Pork Jowl, Cauliflower, Compressed Pear, Jus **M** 44

Radicchio, Fennel, Blood Orange, Currents, Wild Rice **M** 32

## Accompaniments

Baby Broccoli, Burnt Almond Butter 18

Potato Bravos, Salt Bush, Paprika, Truffle 18

Butter Lettuce, White Anchovies, Cured Egg Yolk 18

Menu

