



## Tasting Menu 95pp

Sharing Style Minimum 2 people

(please check with our team for today's selection)



Wine Pairings Available At 72 pp

## Snacks

Oyster raw, chardonnay mignonette 6/ea (GF)

Flamed shallot pancake, spiced yoghurt, Sichuan peppercorn 10.5 (V)

King prawn, cassava, cucumber, pickle shallot, tomato dust 11/ea (GF)

Beef cheek, rice crisp, romesco sabayon, lettuce 10/ea (GF)

Heirloom carrot tart, yuzu, carrot marmalade 9/ea (V)

## Small

Scallop crudo, stone fruit, turnip, finger lime, white balsamic & habanero dressing 31

Beef tartare, nduja, muntries, pearl onion, Lay's potato chips 30 (GF)

Aburi King George whiting, burnt leek, potato, fennel, dill 33 (GF)

Chicken ravioli, beurre noisette, pumpkin velouté, sage, crispy chilli oil (optional) 29

Smoked asparagus, ricotta, edamame, quinoa, orange, cured yolks, herbs 26 (GF)

Grilled lettuce heart, buttermilk, walnuts, salmon caviar, sauerkraut 23 (GF)

Mash from Robuchon 18 (GF, V)

## Large

Char-grilled dry-aged 300g Scotch, black garlic miso, fermented harissa jus 58 (GF)

Roasted half-chicken, prosciutto, Jerusalem artichoke, truffle & tarragon jus 48 (GF)

Fish of the day en papillote, cannellini beans, seasonal veggies, beurre blanc 48 (GF)

Pepper-crusted beef brisket, kale, mustard dressing, peperonata 51 (GF)

## Desserts

Basque cheesecake, berries 20 (GF)

Cinnamon pear, ODÉ cream, mandarin sorbert, meringue 21 (GF)

**V = Vegetarian, VE = Vegan, GF = Gluten free, DF = Dairy free**

All card payments attract a 1.65% merchant fee. There is no fee for cash payments.

15% surcharge applies on public holidays & 10% on Sundays