

# Chefs Set Menu

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## Optional Snacks

*Mt Zero Marinated Olives 10*

*Sydney Rock 'Appellation' Oysters, Lemon & Mignonette / add Salmon Roe 7ea/9ea*

*Tempura Zucchini Flower, Ricotta, Burnt Honey / add Cantabrian Anchovy 6ea/8ea*

*Fiore Bakery Spelt Sourdough & Cultured Butter 5ea*

*Whipped Wagyu Fat, Shio Kombu & Chive Crumpet 10ea*

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*4 courses \$115pp - \$205pp with matching wines*

*Preserved Bonito, Green Olive, Guindilla Pepper & Lemon 'Gilda'*

## First Course

Spencer Gulf Kingfish Crudo, Buttermilk, Cime Di Rapa, Green Pepper

## Second Course

Aquna Murray Cod, Sweetcorn 'Polenta', Sambal Matah, Curry Leaf

## Third Course

Black Opal MB6+ Wagyu, Tomatillo Salsa, BBQ Sugarloaf Cabbage

## Dessert Course

Macadamia Gelato, Dark Chocolate, Olive Oil Caramel

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*BBQ Broccolini & Sesame 15*

*Seasonal Mixed Leaf Salad, Sherry Dressing, Pecorino 12*

*Shoe String Fries, BBQ Salt, Whipped Soy 14*

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*Selection of Cheeses, Fruit, Breads 12ea*