

EIGHT COURSE DEGUSTATION MENU

With a glass of NV Louis Roederer on arrival
\$695pp

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With paired wines / non-alcoholic pairing
\$875pp | \$845pp

FOR THE TABLE

PUMPKIN & PARMESAN CIAMBELLA

Whipped rosemary cultured butter

ONE

HANDPICKED SPANNER CRAB & OSCIETRA CAVIAR

Snow pea, pistachio, sunflower shoots, charcoal tapioca cracker

TWO

YELLOWFIN TUNA & SCALLOP CRUDO

Stone fruit, smoked roe, melon leaf

THREE

ASPARAGUS & ARTICHOKE TOFU

Forest mushroom, tarragon tea

FOUR

STEAMED MURRAY COD FILLET

Teardrop barley, spiced heirloom carrots, chickpea shoots

FIVE

HERB CRUSTED LOIN OF LAMB

Black garlic & potato gnocchi, heirloom zucchini, lovage

SIX

FLASH SEARED RANGER'S VALLEY WAGYU 6+

Roasted artichoke, glazed French shallot, scarlet chard

SEVEN

ICED APPLE TART

Salted caramel, sorrel, blueberry, elderflower

EIGHT

VALRHONA DARK CHOCOLATE DELICE

Aerated gold, raspberry, pistachio