

PREMIUM GRADED ROCK OYSTERS

Served with fresh lemon, aged mirin & finger lime mignonette

1/2 dozen | 42 dozen | 82

Add Oscietra caviar | 8 each

FOR THE TABLE | HANDMADE POTATO & ROSEMARY BREAD *Whipped salted butter*

ONE

HIRAMASA KINGFISH CRUDO

Paella spices, spanner crab, calasparra rice, candied tomato, saffron & shellfish dressing

Add Oscietra caviar | 25

ADDITIONAL COURSE | FLASH SEARED GREEN LIP ABALONE | 40

Wild beach herbs, sweet confit garlic & lemon

TWO

STEAMED AQUINA MURRAY COD FILLET

Zucchini flowers, roasted macadamia cream, teardrop barley, lemon & herb

THREE

GLAZED DRY AGED DUCK BREAST

Fragrant grains, plump golden raisins, za'atar spiced almonds, burnt orange

FOUR

HIBACHI GRILLED BEEF - BLACK OPAL WAGYU SIRLOIN 7+

Black garlic roasted field mushrooms, french shallots, scorched cherry tomatoes

FIVE

WHITE CHOCOLATE & PEACH BRÛLÉE

White chocolate & jasmine crème, roasted sticky plums, white peach granita

ADDITIONAL CHEESE COURSE | DÉLICE DES CRÉMIERS | 25

*White peach & lemon thyme marmalade, pistachio brioche**Please notify staff of any allergies.**A 15% surcharge applies for Sundays and public holidays.*

PLANT-BASED TASTING

FOR THE TABLE

HANDMADE POTATO & ROSEMARY BREAD

Extra virgin olive oil, aged balsamic

ONE

ROASTED & RIPENED HEIRLOOM TOMATOES

White peach, bitter endive, pistachio & basil pesto

TWO

BELUGA BLACK LENTILS & CLAYPOT LOCAL MUSHROOMS

Sweet confit garlic, grilled gem heart & summer shoots

THREE

HIBACHI GRILLED JAPANESE EGGPLANT

Organic red rice, purple radish shoots, black garlic, soy mirin shiitake sauce

FOUR

TWICE BAKED HERB CRUSTED CAULIFLOWER

Zucchini flowers, roasted macadamia cream, teardrop barley, preserved lemon

FIVE

ICED NEW SEASON MANGO FRUIT SALAD

*Mango & passionfruit compote, mango sorbet, nitro crushed raspberries,
chocolate sponge*