

FIVE COURSE

195

## SIGNATURE TASTING

CLASSIC PAIRING | +125

NON-ALCOHOLIC PAIRING | +95

### FOR THE TABLE

#### WARM A.P BAKERY SOURDOUGH

*Whipped cultured butter*

### ONE

#### HIRAMASA KINGFISH CRUDO

*Nashi pear, native lime, kombu salt, buttermilk dashi | add caviar | +25*

### TWO

#### SKULL ISLAND PRAWNS

*Green chilli & coconut sambal, fried cashew nuts, fragrant herbs*

### ADDITIONAL COURSE | +30

#### SOUTHERN ROCK LOBSTER RAVIOLI

*Handmade egg yolk pasta, slow roasted fennel & shellfish bisque | add caviar | +25*

### THREE

#### PASTRAMI SPICED DRY-AGED DUCK BREAST

*Banyuls and blood plum gastrique, salt crusted fennel & pollen*

### FOUR

CAPE GRIM BEEF SHORT RIB | *upgrade to black opal wagyu MS 7+ sirloin | +30*

*Sticky glazed rib, garlic shoots, onion soubise*

### FIVE

#### SPICED TOFFEE APPLE 'CRISP'

*Dulce de leche, macadamia shortbread, apple caramel*

*In keeping with our commitment to seasonal produce, some dishes may be available in limited quantities.*

*Kindly inform our team of any allergies or dietary requirements.*

*A staff gratuity of 10% applies to groups of eight or more (Monday–Saturday), with a 15% surcharge on Sundays and public holidays.*

*A 1% surcharge applies to card payments.*

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

*Extra virgin olive oil*

ONE

COMPRESSED SWEET POTATO

*Golden raisins, ginger tea, herb emulsion*

TWO

HIBACHI GRILLED KING MUSHROOM KUSHIYAKI

*Silken tofu, mushroom soy, eggplant, onion garum*

ADDITIONAL COURSE | +25

SALT CRUSTED FENNEL & POLLEN

*Charred leeks, pomegranate molasses, toasted pine nuts*

THREE

SMOKED & ROASTED ORGANIC ZUCCHINI

*Candied tomato jam, roasted walnut chimichurri*

FOUR

KOMBU CRUSTED CAULIFLOWER 'FLORET'

*Black beluga lentils, black garlic, red oil*

FIVE

VALRHONA DARK CHOCOLATE MOUSSE

*70% organic cocoa, marcona almond, fresh raspberries*

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