

## PREMIUM GRADED ROCK OYSTERS

*Served with fresh lemon, white balsamic & verjus dressing*

1/2 dozen | 38 dozen | 74

Add Oscietra caviar | 8 each

## FOR THE TABLE | PUMPKIN CIAMBELLA

*Whipped cultured butter, sea salt*

## ONE

## TORCHED YELLOW TAIL KINGFISH CRUDO

*Hiramasa shoulder cut, salted cucumber & pear mignonette, bronze fennel, roe*

Add Oscietra caviar | 20

## TWO

## PEPPERED VEAL LOIN VITELLO

*Highlands yearling, cauliflower piquante, portobellos, piccolino onions, brassicas*

Add shaved truffle | 20

## ADDITIONAL COURSE | FLASH SEARED SCALLOPS &amp; BACALAO | 25

*Salted murray cod, scorched & braised peppers, confit garlic, black olive crispbread*

## THREE

## MURRAY COD FILLET &amp; SEARED SKULL ISLAND PRAWNS

*Slow cooked winter radish, Asian red vinegar, soy shiitake, shiso*

## FOUR

## BLACK OPAL F1 MS 6+ WAGYU BEEF CHEEK

*Plum vinegar, shallots, onion soubise & ash, roasted field mushrooms*

Add shaved truffle | 20

## FIVE

## PISTACHIO SPONGE &amp; ROSE LAYER CAKE

*Feijoa ice cream, pistachio & white chocolate ganache, yoghurt, rose jelly*

## ADDITIONAL CHEESE COURSE | 15

*Burnt fig & apple chutney, vanilla apricots, toasted & baked breads, seeded lavosh**Please notify staff of any allergies.**An optional 7.5% gratuity charge will be added to the final bill.**A 10% surcharge applies for Sundays and public holidays.*

PLANT-BASED  
TASTING

FOR THE TABLE

PUMPKIN CIAMBELLA

*Whipped olive oil, sea salt*

ONE

SCORCHED & BRAISED PEPPERONATA

*Moghrabieh, onion tahini, wild fennel, crispy black olive bread*

TWO

PORCINI & TRUFFLE CRUSTED CAULIFLOWER

*White onion soubise, black beluga lentils, fresh black truffle*

THREE

RED MISO GLAZED EGGPLANT

*White soy tofu, red rice, puffed grains, fragrant leaves*

FOUR

HAND ROLLED CHESTNUT & POTATO GNOCCHI

*Warm winter leaves, Japanese pumpkin & seeds, clay pot braised mushrooms*

FIVE

ROASTED STRAWBERRIES, KAFFIR LIME & COLD SET COCONUT

*Organic almonds & roasted spices, alpine strawberry sorbet, basil jelly*

*Please notify staff of any allergies.*

*An optional 7.5% gratuity charge will be added to the final bill.*

*A 10% surcharge applies for Sundays and public holidays.*