



3 course tasting menu 5500

Including matching wines 9000

17.30 to 22.00 (Last Order)

Starters

Carrot soup, crab, couscous, sour cream *or*

'Salt' salad, soft hens egg, organic greens, young corn, chickpeas, baby vegetables, walnut dressing *v or*

Sashimi of fish from Tsukiji market, ginger & eschallot dressing, Victoria goat's feta *or*

Tea smoked quail, almond cream, prunes, grains, grilled leek

Mains

Today's fish from Tsukiji market *or*

Grilled Queensland fillet of beef, grain fed, green soy beans, sumack, beats puree **+500 or**

Grilled Queensland rib-eye of beef, grain fed, handcut potatoes, café de paris *or*

Grilled Daisen chicken, couscous, preserved lemon, olive, toasted almond, tagine spice *or*

Pasta, baby tomatoes, feta, confit garlic, fresh herbs *v or*

Lamb rack, smoked eggplant yuzu flavored, sautéed Indian spinach, hazelnut **+500 or**

Roasted crocker, pearl barley risotto, green pea sauce, pea sprouts

Desserts

White chocolate parfait, passionfruit, mango, rum **+300 or**

Cherries five ways, mousse, jam, biscuit, jelly, compressed *or*

Soufflé of the day *or*

Crème brûlée, salted caramel ice cream *or*

Assorted ice cream & sorbet *or*

Seasonal fruit plate **+300 or**

Liquorice semifreddo, Pernod, yuzu, lime *or*

3 types of cheese **+700**

(Brillat-Savarin, Ossau Iraty, Pecorino, Époisse, Coulommiers, Gorgonzola)

v denotes vegetarian dish

Price is inclusive of GST.