



## *'Omakase at Your Table'*

### **Amai Ebi**

*Sourdough, finger lime*

### **Wagyu Tartare**

*Potato gratin, horseradish*

### **New Zealand King Salmon**

*Beetroot rose waffle, yuzu gel*

### **Yellow Tail King Fish**

*Daikon, Kizami wasabi, Truffle Ponzu*

### **Patagonian Toothfish**

*Beurre blanc, New Zealand diamond clams*

### **Chawanmushi**

*Yarra Valley salmon roe, pork kombu dashi*

### **Queensland King Prawn**

*Akitakomachi rice, pickled chanterelle, bouillabaisse*

### **Miso Brioche**

*Kombu butter*

### **Lemon Granita**

*Yoghurt meringue, mascarpone cream cheese*

### **Aurum Poultry Co. Duck**

*Apple and ginger compote, red wine duck jus*

### **Dessert**

*Guava sorbet, nashi pear, hibiscus, raspberry meringue, strawberry consomé*

### **Petit four**

*Daily Chef Selected*

**\$165pp**

### **Supplements**

*-Sydney Rock Oyster \$7ea*

*-Antonius Siberian Caviar NO.6 \$38pp*

## *Seasonal Tasting Menu*

*Select an Entree, Main & Dessert*

**Amai Ebi** | *Fingerlime, Sourdough*

**Wagyu Tartare** | *Potato gratin, Horseradish*

### **ENTREE**

**Light Semi-Smoked King Salmon**

*Pickled Cucumber, Beurre Blanc, Dill*

**Wagyu Tataki**

*Chanterelle, Shallots, Truffle Mayo, Pecorino, Ponzu*

**Cauliflower**

*Miso Hazelnut Purée, Zucchini Flower, Tropical Foam*

### **MAIN**

*Serve with Baker Bleu Bread, Seaweed Butter*

**Queensland King Prawn**

*Akitakomachi, Chanterelle Mushroom, Bouillabaisse*

**Wagyu Eye Fillet**

*Wild Spinach, Potato Gratin, Truffle Jus*

**Pithivier of Wild Mushroom Duxelle**

*Potato, English Spinach, Mushrooms, Tomato Dashi*

### **DESSERT**

**Chocolate Fondant**

*Vanilla Ice-cream, Salted Caramel*

**Guava Sorbet**

*Pear, Hibiscus, Raspberry Meringue, Strawberry*

**\$98pp**

*Please let us know of any dietary requirements.*

*5% service charge*

*10% surcharge applied on Sundays and 15% on*

*Public Holidays.*



## LUNCH

2-Course \$55

3-Course \$68

*Complimentary with a glass of house white, house red, beer or soft drink*

### CANAPE + \$20pp

**Amai Ebi** | *Sweet Prawn, Fingerlime, Sourdough*

**Wagyu** | *Potato gratin, Lardo, Horseradish*

**New Zealand King Salmon** | *Beetroot Rose Waffle, Yuzu*

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## ENTREE

**Light Semi-Smoked King Salmon** | *Pickled Cucumber, Beurre Blanc, Dill*

**Wagyu Tataki** | *Chanterelle, Shallots, Truffle Mayo, Pecorino, Ponzu*

**New Season Cauliflower** | *Miso Hazelnut Purée, Zucchini Flower, Tropical Foam*

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## MAIN

*Served with Baker Bleu Bread, Seaweed Butter*

**Queensland King Prawn** | *Akitakomachi Rice, Chanterelle Mushroom, Bouillabaisse*

**Wagyu Eye Fillet** | *Wild Spinach, Potato Gratin, Truffle Jus*

**Pithivier of Braised Cabbage** | *Potato, Mushrooms, Tomato Dashi*

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## DESSERT

**Chocolate Fondant** | *Vanilla Ice-cream, Salted Caramel*

**Guava Sorbet** | *Pear, Hibiscus, Raspberry Meringue, Strawberry Consommé*

*Please let us know of any dietary requirements.  
10% surcharge applied on Sundays and 15% on Public Holidays.*