



Melbourne Cup

DEGUSTATION MENU

Teared Sourdough

w cultured sour cream & fried saltbush

Sydney Rock Oyster

w native fingerlime vinaigrette & foraged samphire

Sashimi of Hiramasa Kingfish

kombu cured, horseradish cream, flying fish roe & matcha dust

North Atlantic Sea Scallops

w macadamia, pumpkin puree & wattle seed soil

Wagyu Scotch Fillet

w Paris mash, heirloom carrots, Warrigal greens & red wine jus

Miso Glazed Snapper

on endamame, galangal, char shallots & soy

Lemon Myrtle Set Cream

w macadamia nut crumb, riberry coulis, rice crisp & nasturtium

