

— GROUP MENU —

# Summer Menu

THREE COURSE — 150<sup>Ⓢ</sup> 1514

## ENTRÉE

### TUNA SASHIMI

*Sourdough Garum, Eggplant Miso, Apple, Shallot, Puffed Quinoa, Parsley, Chervil, Katsuobushi, Ponzu, Burnt Cucumber*

### WAGYU PASTRAMI MBS 6+

*Texture of Corn, Rouille, Saffron Crisp, Orange, Almond Basil Oil, Sorghum (gf, n)*

### CASHEW MOUSSE

*Zucchini Flower, Heirloom Tomato, Desert Lime, Basil, Sorrel, Puffed Grains (ve, n)*

## MAIN COURSE

### ORA KING SALMON

*Watercress, Braised Leek, Cherry Tomato, Tuile, Salmon Roe*

### BROOKLYN VALLEY STRIPLOIN MBS 3+

*Ox Tail Tartlet, Bone Marrow Crumble, Silverbeet, Capsicum Jam, Red Wine Jus*

### KOSHIHIKARI RISOTTO

*Celery Pesto, Balsamic Tuile, Peperonata, Borage, Pine nut (v, n)*

## SIDE DISHES TO SHARE

SUMMER VEGETABLES, GARDEN SALAD, SHOESTRING FRIES

## DESSERT

### BOYSENBERRY WAGON WHEEL

*Strawberry Marshmallow, Wattleseed Sable Biscuit, Valrhona Caribe*

### PEACH COCONUT MERINGUE

*Summer Sweet Peach Gelato, Amaretto, Strawberry Gum (ve, gf)*

### AUSTRALIAN CHEESE

*Stout Lavosh, Candied Port Cranberry, Muscatel Clusters (v, n)*