

— GROUP MENU —

*Summer Menu*THREE COURSE — 110 Ⓢ 110

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)