GROUP MENU

Summer Menu

THREE COURSE — $110

ENTRÉE

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

WAGYU PASTRAMI MBS 8+
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 STRIPFLOIN 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 Sorbet Peach Gelato, Amaretto, Strawberry Gum (ve, gf)

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

(v) vegetarian | (ve) vegan | (gf) gluten free | (df) dairy free | (n) includes nuts