

# AROUND AUSTRALIA TASTING MENU

6 COURSE \$220 PP

Around Australia Matching Wines +\$80 pp

Temperance Matching Beverage + \$45pp

## CAVIAR TO START

Gourmet house caviar bump \$32 *add frozen Belvedere Vodka \$8*

Darya Imperial Beluga Iran 10g	\$125
Gourmet house Imperial caviar Poland 20g	\$160
Baerii Mallosol Greece 10g	\$60

NSW East 33 Sydney rock oysters, karkalla

Black River caviar, Oscietra

*N.V. House of Arras 'Brut Elite' Sparkling, Tasmania*

SA Yumbah green lip abalone, chawanmushi, enoki, baby corn,  
sea grapes, ikura, red vein sorrel

*N.V. Chalmers Apera, Rutherglen, VIC*

WA Manjimup marron, split, grilled, charred lemon,  
orange and citrus soy butter, kakadu plum powder

*2022 Wines of Merritt 'Cowaramup' Chardonnay, Margaret River, WA  
Upgrade to 2021 Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA +\$15*

NSW Crispy Byron Bay pork belly, celeriac remoulade, apple gel, yuzu koshu

*2021 Handpiccked 'Collection' Pinot Noir, Mornington Peninsula, VIC*

QLD Chargrilled Phoenix Wagyu striploin MB6+ shiro eggplant,  
potato fondant, peppers, pepperberry

*2018 Torbreck 'The Struie' Shiraz, Barossa Valley, SA  
Upgrade to 2019 Cullen 'Diana Madeliene' Cabernet Blend, Margaret River, WA +\$30*

NT Valrhona white chocolate, mango and passion fruit, lemon curd, lemon myrtle sorbet

*2021 Robert Stein 'Harvest Gold' Botrytis Semillon, Mudgee, NSW*

# VEGAN TASTING MENU

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Leeks, kipfler, nasturtium pesto, miso, chives

*NV House of Arras 'Brut Elite' Sparkling, TAS*

*NV French Bloom 'Le Blanc' Sparkling, FRA*

Whipped soy tofu, roasted onions, black fungus & shiitake, dashi, radish, nasturtium

*NV Chalmers Apera, Rutherglen, VIC*

*NON 8 Torched Apple and Oolong, VIC*

Celeriac remoulade, green apple, yuzu kosho, peas, asparagus

*2022 Riesling Freak No. 3 Riesling, Clare Valley, SA*

*NV Zeitgeist Riesling, Rudesheim, Germany*

Roasted Kent pumpkin, black quinoa, kombu, pickled daikon,

coconut labneh, sugarloaf cabbage

*2022 Wines of Merritt 'Cowaramup' Chardonnay, Margaret River, WA*

*Upgrade to 2021 Shaw + Smith 'M3' Chardonnay, Adelaide Hills, SA +\$15*

*NON 3 Toasted Cinnamon and Yuzu, VIC*

Smooth polenta, ratatouille, Brussel sprout, charred pickling onions, almonds

*2021 Handpicked 'Collection' Pinot Noir, Mornington Peninsula, VIC*

*NV Señorío de le Tautila Tempranillo, ESP*

Spiced mixed berries, tapioca tuile, vanilla cream

*2022 Mount Horrocks 'Cordon Cut' Riesling, Clare Valley, SA*

*Peach Blossom Iced Cha*



There is a 15% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.

10% surcharge applied to Sundays and 15% on public holidays.