

BEST OF AUSTRALIA TASTING MENU

CAVIAR TO START

Gourmet house caviar bump \$32

with frozen Belvedere Vodka +\$8 | with Beluga gold line Vodka +\$18

Baerii Mallosol Greece 10g \$60

Darya Imperial Beluga Iran 10g \$125

Gourmet house Imperial caviar Poland 20g \$160

Darya Imperial Beluga Iran 50g \$575

with Ruinart Blanc de Blanc 375ml \$700

6 COURSE \$225 PP

Around Australia Matching Wines +\$100 pp

Around the World Matching Wines +\$140 pp

Temperance Matching Beverage +\$60 pp

NSW East 33 Sydney rock oyster, karkalla,

Black river Imperial Oscietra caviar

WA Live Manjimup marron, lemon, Kakadu plum, citrus soy

NSW Aquna murray cod, cauliflower, swiss brown, barley, wasabi

NSW Byron Bay Berkshire pork belly, remoulade, apple, yuzu koshu

QLD Phoenix Wagyu Striploin MB+6, millefeuille, king brown, foie gras beef jus

NT Valrhona white chocolate, mango and passion fruit,

lemon curd, lemon myrtle sorbet

Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products

MATCHING BEVERAGES

AROUND AUSTRALIA MATCHING WINES

- NV House of Arras 'Blanc de Blanc' Sparkling, TAS
- 2017 Tyrell's Vat 1 Semillon, Hunter Valley, NSW
- 2022 MMAD Chenin Blanc, McLaren Vale, SA
- 2019 Handpicked 'Collection' Pinot Noir, Mornington Peninsula, VIC
- 2020 Henschke Euphonium Shiraz Blend, Eden Valley, SA
- 2011 Moss Wood Botrytis Semillon, WA



AROUND THE WORLD MATCHING WINES

- N.V. Perrier-Jouët 'Grand – Brut' Champagne, FRA
- 2022 Famiglia Statella 'Etna Bianco', Mount Etna, ITA
- 2018 Domaine La Croix St Laurent 'Caillottes', Sancerre, FRA
- 2021 Nanny Goat 'Queensberry' Pinot Noir, Central Otago, NZ
- 2018 Orin Swift 'Plaermo' Cabernet Sauvignon, Napa Valley, USA
- 2020 Markus Molitor 'Zeltinger Schlossberg Auslese Goldkapsel' Riesling Mosel, GER



TEMPERANCE MATCHING BEVERAGE

- NV French Bloom 'Le Blanc' Sparkling, FRA
- NON 8 Torched Apple and Oolong, VIC
- NV Zeitgeist Riesling, Rudesheim, GER
- NON 3 Toasted Cinnamon and Yuzu, VIC
- NV Señorío de le Tautila Tempranillo, ESP
- 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.