

F I V E

3 Course \$149

Snacks

Pumpkin Corn

Scallops, Pistachio Miso, Oscietra Caviar

Gougère, Parmesan Craquelin

Parmesan Crust, Brie, Truffle Honey, Tête de Moine

Dulse Tarte

Dulse Tarte, Tuna Tartare, Beetroot, Wasabi Oil, Red Oxalis

Piadina

Piadina, Beef Tongue, Burnt Lime, Parsley, Tarragon, Rocket, Parmesan

Crudo

Ocean Trout, Heirloom Tomatoes, Umeboshi, Rhubarb Vinaigrette

Tagliolini

Tagliolini, Calamari from South Australia, Marigold Kosho, Sourdough Cream

Dessert

Triple Cream Ice Cream, 10 Years Aged Balsamic, Rhubarb

F I V E

4 Course \$179

Snacks

Pumpkin Corn

Scallops, Pistachio Miso, Oscietra Caviar

Dulse Tarte

Dulse Tarte, Tuna Tartare, Beetroot,
Wasabi Oil, Red Oxalis

Gougère, Parmesan Craquelin

Parmesan Crust, Brie, Truffle Honey,
Tête de Moine

Piadina

Piadina, Beef Tongue, Burnt Lime, Parsley,
Tarragon, Rocket, Parmesan

Crudo

Ocean Trout, Heirloom Tomatoes, Umeboshi, Rhubarb Vinaigrette

Tagliolini

Tagliolini, Calamari from South Australia, Marigold Kosho, Sourdough Cream

Main with Five Tastes Condiments

Dry-Aged Duck

Five Condiments

Kombu and Saltbush Salt

Davidson Plum Vinegar Jelly

Mandarin Kosho

Burnt Lime Powder

Sunrise Kumquat Compote

Upgrade to A5 Kagoshima Wagyu \$20

Dessert

Triple Cream Ice Cream, 10 Years Aged Balsamic, Rhubarb

F I V E

Premium Experience \$249

Snacks

Pumpkin Corn

Scallops, Pistachio Miso, Oscietra Caviar

Dulse Tarte

Dulse Tarte, Tuna Tartare, Beetroot,
Wasabi Oil, Red Oxalis

Gougère, Parmesan Craquelin

Parmesan Crust, Brie, Truffle Honey,
Tête de Moine

Piadina

Piadina, Beef Tongue, Burnt Lime, Parsley,
Tarragon, Rocket, Parmesan

Ravioli Bottoni

Wattleseed, Duck Ham, Duck Consommé, Sansho Powder

Crudo

Ocean Trout, Heirloom Tomatoes, Umeboshi, Rhubarb Vinaigrette

Tagliolini

Tagliolini, Calamari from South Australia, Marigold Kosho, Sourdough Cream

“Market Fish” Chef’s Selection

Chargrilled Alfonsino, Broad Beans, Sudachi Curd, Spring Herbs

Main With Five Tastes Condiments

Mayura Station Wagyu from South Australia

Five Condiments

Kombu and Saltbush Salt

Davidson Plum Vinegar Jelly

Mandarin Kosho

Burnt Lime Powder

Sunrise Kumquat Compote

Upgrade to A5 Kagoshima Wagyu \$20

Dessert

Triple Cream Ice Cream, 10 Years Aged Balsamic, Rhubarb
Matcha Ceremony with Petit Fours