



5 Course Tasting Menu \$89pp

Matching Wines (5) \$38pp

***5 Course upgrade to include Coral Trout or Mud Crab (replacing Lamb)
\$76pp + trout or crab market price***

Cold Smoked Mackerel

Chilli & mango gel, Wakame salad, crispy wonton, Yarra Valley salmon caviar
(Petaluma Croser sparkling 60ml)

Pork belly & Scallops

Crispy pork belly, Hokkaido scallop, house kimchi, chilli & soya bean sauce
(Nautilus Sauvignon Blanc 75ml)

Jungle Curry

Moreton bay bug, chargrilled Tiger prawn & squid in a spicy jungle curry sauce
(Tim Adams Pinot Gris 75ml)

Lamb Cutlet

Pumpkin puree, sautéed beans, coconut crumbs, cardamom, tamarind
(Josef Chromy Pinot Noir 100ml)

Pineapple Bombe Alaska

Tropical fruit salsa, black sesame dacquoise, pandan sponge
(Vasse Felix Cut Cane Semillon 45ml)

Standard replacement dishes are available to accommodate dietary requirements.

Coral Trout or Mud Crab upgrade subject to availability.

Switch to any a la carte dessert \$4.00 pp.

All tasting menu orders to be placed prior to 8.30pm.