

Australian Tasting Menu

Amuse Bouche - one bite burger, veal patty, beet, kiwi, burrata cheese

1st course - “caviar set up” halibut, lobster tail, romesco, coconut cream, shallot, chive, salmon roe, spinach pancakes

2nd course - lamb, eggplant, corn cake, red wine plum reduction

3rd course - “open faced pot pie” emu, duck, chickpea boiled in greens, carrot, potato cauliflower puree, veloute

4th course - Red beet ice cream, chocolate covered macadamia nut, papaya puff pastry, candid mint

