

## CHEFS TASTE (The menu is designed to be taken by the whole table)

### TRUFFLED GOAT

Crisp potato with goats cheese curd, black truffle, wild leaves, fine herbs and brown apple butter

### BEEF

Hand cut 9+ wagyu rump cap tartar with herring roe, potato chips, horseradish sour cream, poached quail egg

### THE SEA

Pan fried lobster, shrimp and scallop with bacon dashi stock, radish, sugar snap and chilli oil

### RACK

Roasted Australian lamb rack with salt baked carrot, black olive crumb, lamb neck, cumin mayonnaise

### CHOCOLATE

Dark and milk Valrhona chocolate slice with brioche doughnut, apricot gel, spiced apple ice cream

## ASIAN PERSUASION (The menu is designed to be taken by the whole table)

### THE QUAIL EGG

Laab salad of tuna with quail yolk and crisp spiced yellow fin tuna scotch eggs

### WATERMELON

Compressed basil infused watermelon, blue swimmer crab, pickled cucumber, sesame, herring roe

### SQUID

slowly cooked squid with char grilled pig neck, soy bean and miso garlic puree and togarashi pepper squid

### 18 / 64°

Australian beef short rib with peanut sauce, coconut potato, charred onion, crisp onion, ponzu dressing

### THAI TEA

Set cream flavoured with Thai tea, banana cake, coconut meringue, baby coriander leaf

24 hours notice is required for the private dining menus