

# PREMIUM MEAT CHEF'S SELECTION

230 per person | Minimum order from 2 people  
To be enjoyed by the whole table

*Appellation Rock Oyster / Champagne Shrub*  
*4 Pieces 26 / 6 Pieces 39 / 12 Pieces 75*

## SNACKS

Hokkaido Scallop Tartare/ Lemon Myrtle  
Tuna Belly/ Negitoro Temari Sushi

## ENTRÉES

Sothern Calamari Sashimi/ Fennel/ Celery/ Yoghurt  
Kingfish Sashimi/ Garlic Chive Soy  
Kagoshima Wagyu Beef Carpaccio/ Jerusalem Artichoke/ Gastrique

## MAINS

Kagoshima Wagyu Beef  
David Blackmore Wagyu Beef  
200 days Aged Angus Beef  
  
Seasonal Vegetable Pickles/ Beef Jus/ Murray River Salt  
Crispy Potato/ Umami Butter  
  
300hr Curry

## DESSERT

Caramel Poached Apple/ Caramel Ice Cream  
Chestnut Mont Blanc/ Chantilly Cream

*1.5 % surcharge on all credit cards*  
*10% Surcharge on Sunday and Public Holidays and groups of 8 or more*

# PREMIUM SEAFOOD CHEF'S SELECTION

265 per person | Minimum order from 2 people  
To be enjoyed by the whole table

*Appellation Rock Oyster / Champagne Shrub*  
*4 Pieces 26 / 6 Pieces 39 / 12 Pieces 75*

## SNACKS

Hokkaido Scallop Tartare/ Lemon Myrtle  
Tuna Belly/ Negitoro Temari Sushi  
Lobster/ Tarragon/ Brioche  
Lobster Sashimi

## ENTRÉES

Sothern Calamari Sashimi/ Fennel/ Celery/ Yoghurt  
Kingfish Sashimi/ Garlic Chive Soy

## MAINS

Butter Poached and Grilled Lobster Tail/ Bisque Sauce  
Mochi Rice Risotto/ Lobster/ Preserved Lemon  
Celeriac Salad/ Orange/ Marigold

## DESSERT

Caramel Poached Apple/ Caramel Ice Cream  
Chestnut Mont Blanc/ Chantilly Cream

*1.5 % surcharge on all credit cards*  
*10% Surcharge on Sunday and Public Holidays and groups of 8 or more*