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Five-Course Dinner

15 January 2025 | 7PM

APPETISERS

Fraser Isle Spanner Crab

Brioche, Walnut, Celery, Grape, Shio Kombu
E, G, T, SH

Aquna Sustainable Murray Cod

Potato Chip, Nori, Oyster Cream, Tare, Cucumber
SE, SH

Smoked Blackmore Spare Rib

Wagyu Fat Tortilla, O.G. BBQ Sauce, Fermented Cabbage
G

Jansz, 'Premium Cuvée', NV

FIRST

Blackmore Eye Round Tartare

Shallot, Pepper Leaf, Charcoal, Mustard, Cured Yolk, Sago Cracker

Au Bon Climat, Santa Barbara County Pinot Noir, 2023

SECOND

Fremantle Octopus

Cashew, Za'atar, Curry Leaf, Walnut
T, SH

Thibault Liger-Belair, 'Les Charmes' Bourgogne Blanc, 2021



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MAIN

Tender Valley Striploin

Charred Peppers, Crushed Potato, Smoked Bone Marrow, Spring Onion, Sauce Charcuterie
A, D, S

Palacios Remondo, 'La Vendimia' Rioja, 2021

DESSERT

Pineapple Canele

Dacquoise, Almond Coconut Crunch, Gula Melaka, Toasted Coconut Gelato
D, E, G, T

Disznoko, Late Harvest, 2019

PETIT FOUR

Wagyu Fat Caramel