



Entree...

Salmon Cooked @ 40 Degrees with Thai Salad Green Mango,
Yarra Valley Caviar, Roast Chilli & Lime Dressing

Smoked Duck Breast Watermelon, Watercress, Khoulibi Grains
& Seeds

"Bloody Beetroot" Textures of Beetroot with Blood Orange
Granita & Goat's Cheese Panna Cotta

Seared Scallops, Cauliflower, Shaved Asparagus, Truffle Butter

Salad of Heirloom Vegetables Young Herbs, Shoots Toasted
Sesame Tamarind Dressing

Mains.....

Persian Spiced Lamb Cooked Two Ways with Hazelnut Puree,
Pomegranate & Okra

Kurobuta Pork Belly with Parsnip & Vanilla, Compressed Apple,
Pickled Onions & Vincotto

Miso Marinated Wagyu Rump, Grilled Tiger Prawn Wasabi
Butter, Garlic Chips

Ballantine of Chicken, Sweetcorn Puree, King Brown Mushroom,
Roast Pearl Onion

Confit Ocean Trout Pea & Mint Puree, Sake & Elderflower Jelly
Jamon Crumbs & Yuzu Dressing

Seared Kingfish Pistachio Puree, Citrus Salad & Mussels & Saffron

Dessert.....

Mandarin Set Cream, Crisp Fennel, Raspberry Soup

"Cherry Ripe" Chocolate, Cherries & Coconut

Sticky Rice with Banana, Mango Gelato & Coconut Crisp

Poached Stone Fruit, Almond Custard, Strawberry, Vanilla Ice Cream

Chocolate Fondant Espresso & Pistachio Gelato