

Salt grill & Sky bar



Tasting Menu

160 per person

260 per person including Sommelier's wine choice

Last order for lunch 13.00 / dinner 21.00

Sydney rock oyster two ways

Geraldton kingfish, Yarra Valley salmon pearls, avocado cream, herb oil

Janzs Premium Rose NV, Pipers River Tasmania

Whipped truffle burrata, heirloom beetroot, white asparagus, black garlic, smoked evo

Yalumba The Y series Pinot Grigio 2018, Eden Valley South Australia

Wagyu tartare, free range yolk, pickled mushroom, Worcestershire aioli, watercress

Marques de Casa Concha Chardonnay 2017, Limari Valley Chile

Bangalow pork cheek "adobo", soubise, adobo glaze, pickled cucumber, green mango, puffed rice

Yalumba Old Bush Vine Grenache 2016, Barossa Valley South Australia

Westholme Wagyu, celeriac & truffle gratin, Madeira jus

La Chamiza Martin Alsina Malbec 2014, Mendoza Argentina

Textures of chocolate, salted coffee, vanilla crème fraiche

Yalumba FSW8B 2017, Wrattontully South Australia

Petit four