

4 COURSE SET MENU
4-COURSE 128 | WINE FLIGHT 68

Appetiser

SALMON TARTAR

Smoked Aioli, Tempura Anchovy, Yuzu

BLACKMORE WAGYU TATAKI

Lotus, Kohlrabi, Ponzu, Smoked Roe

CRISPY TOFU V

White Miso, Cabbage, Kombu & Radish

FOIE GRAS +12

Mango, Spiced Popcorn, Peanut Satay

2017 Sauvignon Blanc, Peccavi, Margaret River, Australia

Intermediate

RED LENTIL SOUP 🌱

Chili, Soy Bean, Mushroom Ravioli

2019 Chablis, La Roche, Burgundy, France

Mains

CRAB SPAGHETTINI

Scallop, Squid Ink Pasta, Caper, Garlic

RHUG ESTATE LAMB SHOULDER

Caramelized Cauliflower, Curry Spice

FREE RANGE CHICKEN

Maitake Mushroom Tortellini, Bourbon Plum, Soy Peanut

**RANGER VALLEY, BLACK ONYX,
AUSTRALIA, MB3 STRIP 200G +20**

House Salad, Truffle Sauce

2015 1er Cru Santenay, 'Le Beauregard'

Vincent Girardin, Burgundy, France

Dessert

CHOCOLATE SPHERE

Orange Confit, Peta Zeta, Chocolate Ice Cream

AMBER PEACH

Honeycomb, Cream Fraiche, Honey Mochi, Yogurt Ice Cream

2012 Sauternes, Carmes de Rieussec, Bordeaux, France

Sides

**HOUSE SALAD
HOKKAIDO CORN
ROASTED MUSHROOMS
ASPARAGUS**

🌱 Vegetarian V Vegan

Discounts are not applicable for set menus

Prices are subject to service charge and prevailing government tax.

Our team will be happy to assist with any special dietary requirement.

VEGETARIAN 4 COURSE SET MENU
4-COURSE 108 | WINE FLIGHT 68

Appetiser

CRISPY TOFU

White Miso, Cabbage, Kombu & Radish

2017 Sauvignon Blanc, Peccavi, Margaret River, Australia

Intermediate

RED LENTIL SOUP

Chilli, Soy Bean, Mushroom Ravioli

2019 Chablis, La Roche, Burgundy, France

Mains

CHICKPEA SWEETCORN CAKE

Courgette & Aubergine Succotash, Togarashi, Herb Pesto

2015 1er Cru Santenay, 'Le Beauregard' Vincent Girardin, Burgundy, France

Dessert

STRAWBERRY TRIFLE

Lemongrass Jelly, Basil Sorbet, Strawberries

2012 Sauternes, Cumes de Rieussec, Bordeaux, France

Sides

HOUSE SALAD

Baby Gem, Endive, Ginger Honey Dressing

ROASTED MUSHROOMS

Parsley, Garlic

ASPARAGUS

Rapeseed Oil, Yuzu