

N°35

LE MENU DU CHEF

SELECTION DE LA MAISON
chef's selection of two canapes

SÉRIOLE MARINÉ
cured spencer gulf yellowtail kingfish, ponzu, avocado,
yarra valley salmon roe NDI

POISSON DU MARCHÉ
market fish, caviars, potatoes, chives, smoked beurre blanc LG

AIGUILLETTE DE WAGYU
black opal wagyu rump cap MS 7+,
confit shallot, parsley & caper salad LG NDI

BOMBE ALASKA
raspberry, passionfruit, vanilla LG H
flambéed tableside with cointreau +5

135 per person
210 per person with matched wines

LG low gluten NDI no dairy ingredients H halal

Our kitchens contain multiple allergens and foods which may cause an intolerance or allergic reaction. Our team will make every effort to accommodate dietary requirements. However, due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance or allergic reaction. Please inform our team if you have a food allergy or intolerance.

All seafood served is sustainably certified. Our menu is seasonal and subject to change without notice.

Discounts not applicable on blackout dates. 15% Public Holiday surcharge applicable to the above menu.

N°35

Vegan **LE MENU DU CHEF**

SELECTION DE LA MAISON NDI VG

chef's selection of two canapes

PANISSE CROUSTILLANTE

chickpea, smoked eggplant purée, black olive crumb,

mount zero citrus olive oil LG NDI VG

CELERI À LA TRUFFE

roasted celeriac, toasted buckwheat,

bbq leek powder, fermented truffle LG NDI VG H

GNOCCHI AUX CHAMPIGNONS

potato gnocchi, preserved mushrooms,

confit garlic purée, aromatic herbs LG NDI VG H

GATEAU A LA FRAMBROISE

raspberry petit gateau, toasted coconut,

vegan basil sorbet LG NDI VG H

135 per person

210 per person with matched wines

LG low gluten NDI no dairy ingredients VG vegan H halal

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