

# CHEF'S MENU

No. 3



Eight course sharing menu per person 155

A selection of sommelier chosen wines to compliment each course per person 85



Zeally Bay organic sour dough, Pepe Saya cultured butter

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Freshly shucked oysters, elderflower granita, piment GF, DF

Prawn, yuzu choux, Collins honey

Duck liver parfait, strawberries, croustade

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Sher Wagyu Tartare, cured golden yolk, chives, tuile H

Murray cod roulade, tiger prawn, americaine, fingerlime GF

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Barn raised, dry aged Pekin duck breast, confit leg, cherry gastrique, witlof GF

Sher Wagyu MB 9 sirloin 400 grams, watercress, peppercorn, yuzu jus GF, H

Additional 10 per person

Confit pink fir potatoes, maple mustard V, DF

House salad, seasonal greens, chardonnay V, DF, GF

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Apple, green grape, elderflower, cucumber GF, DF

Pavlova, mango, lime, passionfruit GF, V



# LE FOYER

