

LONG TERM LOVE



Eight course sharing menu per person 170

ARRIVAL TIMES 8pm, 8.15pm, 8.30pm

Champagne on arrival.



Zeally Bay organic sour dough, Pepe Saya cultured butter

Freshly shucked oysters, elderflower granita, piment GF, DF

Crab, yuzu, choux, Collins honey
Duck liver parfait, strawberries, croustade

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

Murray cod roulade, tiger prawn, americaine, fingerlime GF

Your choice of:

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

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

Confit pink fir potatoes, maple mustard DF, V

Apple, green grape, elderflower, cucumber GF, DF

Pavlova, mango, lime, passionfruit GF, V





LE FOYER

