

A SIMPLE LIAISON

Four course menu per person 130

TIME 5.30pm–5.45pm (2:15 minutes)



Zeally Bay organic sour dough, Pepe Saya cultured butter
Freshly shucked oysters, elderflower granita, piment GF, DF

Your choice of:

Sher Wagyu Tartare, cured golden yolk, chives, tuile H
Tuna, compressed watermelon, buttermilk, rhubarb GF
Burrata, wood-grilled peach, cabernet vinaigrette, tendrils GF, V

Your choice of:

Sher wagyu Rump cap MB 9, potato, king oyster mushroom, madeira jus H
Corner Inlet King George whiting, beurre blanc, salmon caviar, finger lime GF
Parmesan Gnocchi, spring peas, asparagus, George's zucchini flowers V

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

Confit pink fir potatoes, maple mustard DF, V

Chocolate souffle, malt ice cream V

Pavlova, mango, lime, passionfruit GF, V

Cheese plate, preserve, lavosh, Collins's honeycomb





LE FOYER

