

CHEF'S MENU

No. 4



Sharing menu per person 155

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

Organic sourdough, Pepe Saya cultured butter

Freshly shucked oysters, elderflower granita, piment GF, DF

Tiger prawn, yuzu choux, Collins honey

Duck liver parfait, strawberries, croustade

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

Spencer Gulf kingfish crudo, rhubarb and verjuice GF

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, chardonnay vinaigrette V, DF, GF

Apple, green grape, elderflower, cucumber GF, DF

Pavlova, mango, lime, passionfruit GF, V





LE FOYER

