



Autumn Experience

ONE HUNDRED & SIXTY NINE DOLLARS
WITH PAIRED WINES TWO HUNDRED & SIXTY NINE DOLLARS
SOMMELIER'S SELECTION THREE HUNDRED & SIXTY NINE DOLLARS

OYSTERS & SELECTION OF CAVIAR AVAILABLE ON REQUEST

BACCHUS BREAD
SELECTION OF AMUSE BOUCHE

Cobia

LIGHTLY TORCHED SASHIMI
JAPANESE HONGAREBUSHI
BLUE TEA DASHI, YOGHURT
(GF)

Champagne Lobster

BUFFALO MOZZARELLA, CAULIFLOWER
COCONUT FOAM
(GF)
GRANITA, BELUGA VODKA JELLY, FINGER LIME

Goat

CAPPELETTI
RAGOUT, STRACCHINO CHEESE, WATTLE SEED

Wagyu

KIWAMI MB9+ BY STOCKYARD
(DF)
HERB SORBET

Cheese

HOUSE MADE CHUTNEY & RAISIN BREAD
(CN)
THE PASSIONFRUIT

Dulce De Leche

"THE COW ATE THE CARAMEL"
MASCARPONE, MALENY DAIRIES CREAM
JAPANESE MATCHA
(GF)(CN)

PETIT FOURS

.V – vegetarian | GF – gluten free | DF – dairy free | CN – contains nuts

OUR DEGUSTATION MENU IS PRICED PER PERSON AND DESIGNED TO BE ENJOYED BY THE WHOLE TABLE