



Seven Course Degustation

ONE HUNDRED & SIXTY NINE DOLLARS

WITH PAIRED WINES TWO HUNDRED & THIRTY FOUR DOLLARS

WITH GLASS OF DOM PÉRIGNON THREE HUNDRED & FOUR DOLLARS

SOMMELIER'S PRIVATE SELECTION THREE HUNDRED & NINE DOLLARS

Beetroot

TEXTURES OF BEETROOT

GOATS CURD, CRISPY AMARANTH

SPICED BEETROOT VINEGAR (V)

Snapper

SASHIMI, CAPSICUM DASHI

YOGHURT SPHERE & LIME (GF)

Gnocchi

FLUFFY FISH PILLOWS

CANNELLINI, MUSSELS, CUTTLEFISH (GF)

Duck

RAVIOLI, CARROT, CONSOMMÉ GEL

Tri Tip 200g

CAULIFLOWER & WASABI

HERBS, GINGER GEL & JUS

FULL BLOOD WAGYU, MB9+, 600 DAY ROTATION FED (GF)

Cheese

TESTUN AL BAROLO

PISTACHO SPONGE, BALSAMIC (CN)

Lemon

LEXUR LIMONCELLO, JAM

LEMON CANDY, MERINGUE (V)(GF)

Petit Fours by Bacchus

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

OUR SEVEN COURSE DEGUSTATION MENU IS DESIGNED TO BE ENJOYED BY THE WHOLE TABLE