

F I V E

Premium Experience 249

Pumpkin Cone

Scallop, Pistachio Miso, Oscietra Caviar

Ceviche Tart

Hiramasa Kingfish, Cucumber, Alyssum, Avocado

Gougère

Tête de Moine, Parmesan Crust,
Brie, Truffle Honey

Piadina

Wagyu Pastrami, Yoghurt, Granny Smith, Mustard

White Onion Blanc Mange

White Onion, Crème Fraiche, WA Amaebi, Meyer Lemon

Add 4g Oscietra Caviar
20

Crudo

Ocean Trout, Heirloom Tomato Umeboshi, Rhubarb Vinaigrette

Add 4g Oscietra Caviar
20

Tagliolini

Mussels, Saffron, Hojicha, Kipfler Potatoes, Tarragon

Add 3g Black Truffle
25

Coral Trout

Ginger, Zucchini, Chicken Consommé

Blackmore's Wagyu Chuck Tail Flap M9+

Five Condiments

Kombu and Saltbush Salt, Tarragon Vinegar Jelly, Citrus Kosho, Burnt Lime Powder, Plum Compote

Add 3g Black Truffle
25

Pré Dessert

Sorrel Sorbet, Granny Smith, Yoghurt, Lime, Honey

Dessert

Triple Cream Ice Cream, 10yo Aged Balsamic, Strawberry

Sensory Journey Pairing

159

F I V E

4 Course 179

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Dessert

Triple Cream Ice Cream, 10yo Aged Balsamic, Strawberry

Sensory Journey Pairing

119