

LUNCH

# F I V E

4 COURSE

## Entrée

### Crudo

Ocean Trout, Heirloom Tomato, Umeboshi, Rhubarb Vinaigrette

Add 4g Oscietra Caviar - 20

## Pasta

### Fussilli

Green Pesto, Provolone Cream, Pickled Zucchini, Burnt Lime Oil

OR

### Spaghetti

Tomato, Wagyu Breasola, Wagyu Vinaigrette, Walnuts

## Main

### 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

OR

### John Dory

Sake Kasu Beurre Blanc, Oscietra Caviar, Salt Bush, Ikura

## Dessert

### Strawberry & Cream

Triple Cream Ice Cream, 10yo Aged Balsamic, Strawberry

**119 pp**

*Our menu is subject to seasonal availability*

All prices inclusive of GST, a minimum credit card surcharge of 1.5% applies,  
a 15% surcharge applies to Sundays and public holidays

LUNCH

# F I V E

3 COURSE

## Entrée

### Crudo

Ocean Trout, Heirloom Tomato, Umeboshi,  
Rhubarb Vinaigrette

Add 4g Oscietra Caviar - 20

## Pasta

### Spaghetti

Tomato, Wagyu Breasola, Wagyu Vinaigrette, Walnuts

OR

### Fussilli

Green Pesto, Provolone Cream, Pickled Zucchini, Burnt Lime Oil

## Dessert

### Strawberry & Cream

Triple Cream Ice Cream, 10yo Aged Balsamic, Strawberry

**79 pp**



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All prices inclusive of GST, a minimum credit card surcharge of 1.5% applies,  
a 15% surcharge applies to Sundays and public holidays