

F I V E

Premium Experience 249

Crostino

Blue Mackerel, Brioche, Macadamia Ajo Blanco

Rye Cracker

Kangaroo Ragout, Jerusalem Artichoke, Onion

Gougère

Tête de Moine, Parmesan Crust,
Brie, Truffle Honey

Piadina

Wagyu Pastrami, Yoghurt, Granny Smith,
Mustard

Crudo

Ocean Trout, Heirloom Tomato Umeboshi, Rhubarb Vinaigrette

Add 4g Oscietra Caviar
20

Ravioli Cappelletti

Swiss Brown, Lotus, Daikon , Turnips

Tagliolini

Mussels, Saffron, Hojicha, Kipfler Potatoes, Tarragon

Add 4g Oscietra Caviar
20

NZ Bass Grouper

Shio koji, Parsnip, Yuzu Kosho Beurre Blanc, Brussel Sprout

Blackmore's Wagyu Chuck Tail Flap M9+

Five Condiments

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

Pré Dessert

Sorrel Sorbet, Granny Smith, Yoghurt, Grape

Hojicha Cheesecake

Hojicha, Chocolate, Cocoa Crumble

Sensory Journey Pairing

135

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4 Course 179

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Tagliolini

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Five Condiments

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Hojicha Cheesecake

Hojicha, Chocolate, Cocoa Crumble

Sensory Journey Pairing

115