

F I V E

Lunch 3 Course Group Menu

Crudo

Hiramasa Kingfish, Chimichurri, Tomatoes, Mixed Herbs

Add 3g Oscietra Caviar - 25

Blackmore's Wagyu "Ichibo" Rump Cap

Goshiki Five Condiments

*Mulberry Salt, Tarragon Vinegar Jelly, Mandarin Kosho,
Shishito, Candied Sunrise*

Coffee Caramel

Sweet Corn Ice Cream, Lime Curd, Caramel Popcorn

119

F I V E

Lunch 4 Course Group Menu

Crudo

Hiramasa Kingfish, Chimichurri, Tomatoes,
Mixed Herbs

Add 3g Oscietra Caviar - 25

Tagliolini

WA Scampi , Asparagus , Chives

Add 3g Oscietra Caviar - 25

Blackmore's Wagyu "Ichibo" Rump Cap

*Goshiki Five Condiments
Mulberry Salt, Tarragon Vinegar Jelly, Mandarin Kosho,
Shishito, Candied Sunrise*

Coffee Caramel

Sweet Corn Ice Cream, Lime Curd, Caramel Popcorn

F I V E

6 Course Degustation

250

Carrot Cake

Tahini, Carrot Râpée, Almond

Tarte

Ocean Trout rillettes, Crème Fraîche, Salmon Roe

Gougère, Parmesan Craquelin

Mushroom Purée, Wagyu Tartare

Aebleskiver

Scallop, Aosa Nori, Ricotta

Crudo

Hiramasa, Chimichurri, Tomatoes, Mixed Herbs

Add 3g Oscietra Caviar - 25

Tagliolini

WA Scampi, Asparagus, Chives

Add 3g Oscietra Caviar - 25

Murray Cod

Spinach, Tomatoes, Saffron, Squid Ink, Egg Yolk

Add 3g Oscietra Caviar - 25

Blackmore's Wagyu "Ichibo" Rump Cap

Goshiki Five Condiments

*Mulberry Salt, Tarragon Vinegar Jelly, Mandarin Kosho,
Shishito, Candied Sunrise*

Blanc Manger

Coconuts, Pandan leave, Mango, Passion Fruit

Coffee Caramel

Sweet Corn Ice Cream, Lime Curd, Caramel Popcorn