

Mother's Day

# F I V E

TASTING

## SNACKS

Yuba Tarte

Crab, Bottarga,  
Buckwheat

Marcaron

Porcini, Foie Gras  
Ganache, Cacao

Cannoli

Mussels, Lamb

## ENTRÉE

Crudo

Hiramasa Kingfish, Geranium, Apricot, Galette

## INTERLUDE

Murray Cod

Anchovy Cream, Green Pesto,  
Goshiki Pasta (Spinach, Saffron, Squid Ink, Tomato)

## MAIN

Blackmore's Wagyu "Ichibo" Rump Cap

Gomi Five Condiments  
Smoked Capsicum Salt, Capsicum Jelly,  
Fermented Capsicum, Shishito, Pickled Capsicum

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**Complimentary 3g Oscietra Caviar**

on any selected dish

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## DESSERT

Mille-Feuille

Apple, Cinamon, Rhum

**190 pp**

Our menu is subject to seasonal availability  
This menu is available from 5-16 May only  
A minimum credit card surcharge of 1.5% applies  
A 15% surcharge applies to Sundays and public holidays

F I V E  
KIDS MENU

Drink

Watermelon Pink Juice

Pasta

Spaghetti with Tomato Sauce  
or Bolognese



David Blackmore's  
Rump Cap "Ichibo" MB 9+

Served with Chips

Dessert

Seasonal Sorbet

79 pp

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