SIGNATURE TASTING

CLASSIC PAIRING | +125 NON-ALCOHOLIC PAIRING | +90

PREMIUM SYDNEY ROCK OYSTERS

Champagne & shallot mignonette
1/2 dozen | 48 | dozen | 92
Add oscietra caviar | 12 each

ONF

YELLOWFIN TUNA IN TWO STYLES

Citrus soy & sesame crudo, white radish, ginger & lime dressing | add caviar | 25

TWO

TINDER CREEK DUCK PRESSE

Cognac & foie gras, roasted beetroots, crushed walnut & endive

ADDITIONAL COURSE | +25

HIBACHI GRILLED 'U6' SKULL ISLAND PRAWN

Tamarind glazed eggplant, soy shiitakes, garlic shoots, shiso leaf

THRFF

LINE CAUGHT SNAPPER FILLET & FLASH SEARED ABALONE

Coal kissed gem lettuce, garden peas, pearl onions, salty beach herbs

FOUR

CAPE GRIM BEEF SHORT RIB | upgrade to wagyu 7+ sirloin | +30

Roasted tomato caponata, crumbled feta, black pepper, black garlic

FIVF

ICED MANGO & COCONUT PUDDING

New season mango & passionfruit salad, almond sponge, coconut & kaffir lime sorbet

ONE

CAPONATA PRESSE

Smoked zucchini, roasted tomatoes, scorched peppers, black olive focaccia

TWO

TAMARIND & GINGER GLAZED JAPANESE EGGPLANT

White soy silken tofu & soy shiitakes, garlic shoots, shiso leaf

THREE

HIBACHI GRILLED KING MUSHROOMS

Kombu crusted gem, baby peas & sugar snaps, onion dashi

FOUR

PERSIAN SPICED CAULIFLOWER RICE

Tea soaked currants, fried chickpeas, pomegranate molasses, organic red rice

FIVE

ICFD MANGO & COCONUT PUDDING

New season mango & passionfruit salad, almond sponge, coconut & kaffir lime sorbet