

The New Normal @ Lunch

-E-

flight of dressed oysters	½ dozen 30	dozen 60
crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes		27
seared scallops, seaweed salad, ponzu citrus, wasabi puffs, ginger, shallots, cucumber		26
mandagery creek venison tataki, fennel salad, shallot dressing, chilli oil, jerusalem artichoke crisps and edamame aioli		28
buttermilk pannacotta, saltbaked beetroot, smoked olive oil, cauliflower crumble, fennel jam, chioggia,		25

-M-

100 day grain fed eye fillet, roasted butternut puree, shallot, wasabi compound butter, miso powder, daikon straw		46
glacier 51 toothfish shitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp,		52
confit duck leg, cauliflower puree, kale, pommes anna, quince, vanilla		39
WA scampi linguine de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto		45

-D-

dark chocolate éclair, mousse, caramel, tonka ice cream, dark chocolate		20
citrus tart, sesame tuille, black sesame ice cream		20
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream		20
cheese plate- 24 mos comte and kingfisher creek double brie, quince paste, pear, baccos		20