

THE STUNNED MULLET
restaurant • bar

-on arrival-

glass of pol roger champagne
ccaramelised garlic +leek bread roll, black lime smoked evoo

-amouse bouche-

tramezzini, shellfish butter, king prawn, chives, flying fish roe, yuzu pearls, back aioli

-entrée- (choose one)

kingfish ceviche, rhubarb broth, cancha, pickled pearl onions,
corn leafs, micro coriander

radiccio, caramelised nectarine, kohlrabi, pickled watermelon, micro basil, smoked goats
cheese, spiced honey

crispy venison shank slice, micro herbs, green mango cassia jus, grilled raspberries,
nasturtium

-entremet-

cantaloupe sorbet and herb oil

-mains—(choose one)

glacier 51 toothfish, shitake suimono, savoy cabbage, black rice, daikon, enoki crisp

jacks creek 180 day grain fed flank steak, korokke, garlic borlotti puree, perilla kim chi, soy
caramel

9 + shiro kin full blood wagyu eye fillet, peruvian sour chilli, grilled mushroom, dutch cream
potato mash, taro, okra, leek ash (38 dollar supplement)

gnocchi, baked sweet potato, asparagus, basil crunch smoked meredith goat cheese,
medley of marinated tomatoes and olives

-desserts-- (choose one)

pink macaron bed, rosewater, raspberry, jelly pearls, raspberry and lychee sorbet

salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream

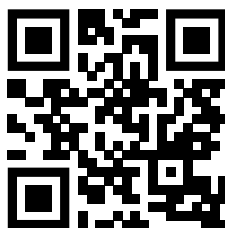
chocolate mousse, chocolate financier, mandarin cream, meringue, mandarin sorbet

-petit four-

vanilla and pecan praline lollipop

195 dollars per person

The Wine List



The Wine List

OYSTERS

freshly shucked oysters

dressed with a lovely flight of the following dressing:

-white miso, shitake pearls-

-passionfruit bernaise, tarragon, chervil-

-nahm jim-

***we recommend that you have all three dressings as a lovely progression of flavour*

½ dozen – 32 dollars

dozen – 62 dollars