

Q U A Y

One

Raw Chinese artichokes, Hiramasa kingfish,
smoked eel, horseradish, nasturtiums, octopus, pickled kohlrabi, egg white & radish flower

Sea Pearls

Sashimi tuna, sea scallop, crab, smoked eel, octopus

Salad of pink turnips & breakfast radishes,
pickled beetroot, goats curd, blood sorrel, olive, pine resin, balsamico

Mud crab congee

Hand shelled mud crab, palm hearts, Chinese inspired split rice porridge

Two

Organic heirloom carrots,
cumin, fennel & celery seeds, comté-infused curd, almonds, quinoa

Confit of shaved South Australian squid,
organic red core radishes, garlic custard, native violets, rosemary flowers, roasted squid consommé

Butter poached partridge breast,
chestnuts, truffle, bitter chocolate black pudding, milk skin, walnuts

Gentle braise of sea scallops, pearl oyster,
rock lobster, lettuce hearts, tapioca, lobster velvet, oyster cream, pea flowers
\$15 supplement

Crisp confit of pig belly,
green lipped abalone and cuttlefish, handmade silken tofu, Japanese mushrooms, chive flowers

Three

Roasted wild snapper,
smoked butter, celeriac cream, young greens, winter melon, vongole juices

Poached milk fed Riverina veal, young spinach, kabu turnips,
Tasmanian wasabi, morels

Slow braised Berkshire pig jowl,
maltose crackling, prunes, cauliflower cream, perfumed with prune kernel oil

Loin of red venison,
beetroot, banyuls, cherries, olive crumbs, chard

Nameko, shiitake, enoki, & king mushrooms,
truffle custard, mushroom consommé

Four

Fresh custard apple, vanilla,
warm caramelised brioche, palm blossom sugar, cream, wild thyme honey

Preserved wild cherry compote,
coconut cream, chiao chocolate crumble, milk meringue crystals,
cherry juice and chocolate sorbet

Jackfruit snow egg

Eight texture chocolate cake featuring Amedei Chocolate

A selection of cheese, toasted hazelnut brioche, raisin and walnut sourdough
\$10 supplement

Menu \$155 per person