

Tasting Experience 160

+ Wine Pairing 90

Hiramasa **kingfish** / avocado / puffed wild rice / smoked herring roe
Yarra Valley **salmon caviar** / rice crisp / kalamansi / creme fraiche / wasabi leaf

Wagyu tartare / nashi / noodle / duck yolk / dijon
Wonton skin / MBS 9+ **bresaola** / sage / cream cheese

Wagyu croquette / scamorza / saltbush panko / aioli
Scallop **crudo** / native citrus & herbs / yuzu / karasumi / tobiko

Potato bread / black garlic cultured butter
QLD Tiger prawn culurgiones / "Thai" coconut curry / abalone essence / sea grapes
Parsley / basil / lime / Champagne **palate cleanser**

Glacier 51 **toothfish** / native herbs pesto / macadamia / seaweed / koji

OR

Japanese **Wagyu Tajima striploin** MBS 9+ / warrigal greens / oyster mushrooms / jus +12

Native sorbet - desert lime / davidson plum / coconut / Davidsonia / white chocolate

Mini rhum **baba**

Native Limoncello + 10

*Bottarga's unique blend of fingerlime, desert lime,
lemon aspen & buddha's hands digestive*