

# TERRA & TIDE

\$149pp

Add wine pairing experience for \$65  
All dishes are served to share

## FIRST

**Sydney Rock Oysters (ld, lg)**

Lemon, Pedro Ximenez sherry mignonette

**Hokkaido Scallop Crudo (ld, lgo)**

Smoked shoyu, ginger, chilli, coriander, Yarra Valley salmon caviar

**Dry Aged Wagyu Steak Tartare MB5+ (ldo, lg)**

Quail egg yolk, potato gaufrettes, horseradish, parmesan

*Paired with Chandon Brut Rose*

## SECOND

**Seared Hokkaido Scallops (lg)**

Champagne Beurre Blanc, salmon caviar, chives

**Garlic Australian King Prawns (ldo, lgo)**

Confit garlic butter, parsley, chilli, lemon, sourdough

**Beef Cheek Croquettes O'Connor NSW MBS3+**

Pickled red onion, hot mustard aioli

*Paired with Ant Moore, Pinot Gris*

## THIRD

**Ribeye On the Bone**

Little Joe, pasture fed, 120-day Southern NSW MB4+

**Moreton Bay Bugs (ld, lg)**

House chilli XO sauce

**Duck Fat Potatoes (ld, lg)**

Rosemary, confit garlic

**Wood-fire Broccolini (ld, lg, vg)**

Fermented chilli, tamari almonds

*Paired with Henschke Five Schillings, Shiraz*

## FOURTH

**Mango Creme Brule (lg, v)**

Mango sorbet, white chocolate crumb, tropical fruits

*Paired with Vasse Felix Cut, Semmillon*