



A Taste of Flutes

~ 5 Course Tasting Menu ~

Carpaccio of Robbins Island Wagyu

*Avruga Caviar, Truffle, Radish Cress
NV Belstar Prosecco DOC Brut, Veneto IT*

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### ***Skull Island King Prawn***

*Sweetcorn, Kombu Butter, Coriander  
2018 Zenato Pinot Grigio, delle Venezie IT*

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Fillet of Glacier 51 Toothfish

*Pea Puree, Sauce Bois Boudran
2018 Maison Louis Latour Bourgogne Chardonnay, Burgundy FR*

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### ***Rangers Valley Wagyu Tri Tip***

*Jerusalem Artichoke Puree, French Mushrooms, Truffle  
(served medium)  
2015 Killibinbin Seduction Cabernet Sauvignon, Langhorne Creek AU*

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Chocolate Delice

*Popcorn, Raspberry Sorbet, Fresh Raspberries
Graham's Six Grapes Port, Portugal*

Optional: Add \$8⁺⁺ per person

Bleu d'Auvergne

Fig Chutney and Housemade Crisp Bread

\$98⁺⁺ per person

Menu and Wine Vintage subject to change

Optional Wine pairing available at \$75⁺⁺ per person

All our food is freshly prepared based on seasonal ingredients available. If you have any food allergies, kindly inform us at point of reservation so that alternate options (limited) are available.