



Paspaley Pearl Meat (A)

Pearl meat tartare, finger lime pearls, Polanco Baerii caviar

Tuna Tartar – Crispy Cone (A)

Avocado mousse, fresh tuna, yuzu, sesame

Thienot Penfolds Rose Champagne NV

Ceviche of Scallop (A)

Citrus cured, herb oil

Louis Jadot Chablis

NT Mud Crab & Kensington Pride Mango (A)

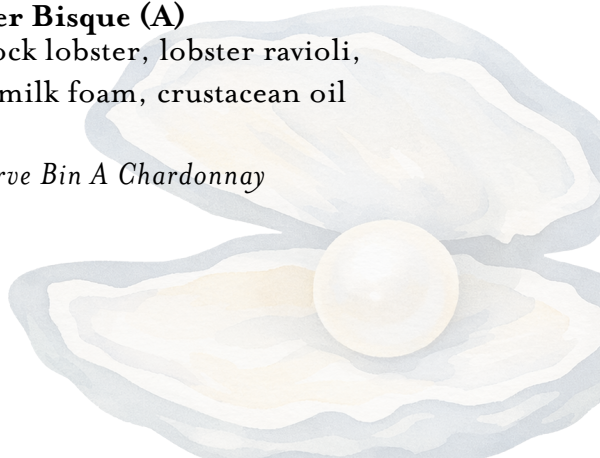
Compressed mango, avocado mousse, green papaya,
native herbs, chilli lime dressing

Josef Chromy Delikat Riesling

Lobster Bisque (A)

Butter-poached, rock lobster, lobster ravioli,
saffron, tarragon milk foam, crustacean oil

Penfolds Reserve Bin A Chardonnay



Tropical Sorbet (V)

Passionfruit & finger lime sorbet, young coconut granita

Wild Caught Red Emperor (A)

Burnt cauliflower purée, grilled king brown mushroom,
buttered squash, champagne beurre blanc

Giant Steps Pinot Noir

Sea Pearl

White chocolate pearl shell, coconut fish bone marrow cremeux,
finger lime gel, pearl shimmer

Borgo Maragliano Moscato D'Asti DOCG

(LG) Low Gluten (V) Vegetarian (VG) Vegan
Seafood: (I) Imported (A) Australian (M) Mixed

Please note that we take every precaution when accommodating your special meal requirements. Please be aware that not all ingredients are listed in the dish description.

If you have any dietary needs or allergies, please communicate with the server.

