

CAVIAR TASTING MENU

5 COURSES \$290 PP

Matching Wines +\$110 pp

East 33 Sydney rock oyster,

Black River Imperial Oscietra Caviar Uruguay

Imperial Oscietra offers a beautifully subtle, saline infused richness and nutty, delicate character

NV Perrier-Jouët 'Grand – Brut' Épernay, Champagne, FRA

Upgrade to 2013 Perrier-Jouët 'Belle Epoque' Épernay, Champagne, FRA +\$50



Yumbah green lip abalone, chawanmushi, charred enoki, baby corn, red vein sorrel

WA scampi Western Australia

*Scampi caviar is known for its rich creaminess that melts on the tongue,
with a fresh salty flavour that pops on your palate*

Kunizakari Saika Junmai Daiginjo Saké, Aichi Prefecture, JAP



Phoenix Wagyu MB6+ beef tartare, egg emulsion, lemon myrtle speculoos

Darya Imperial Beluga Iran

Beluga caviar is renowned as one of the best caviars in the world, with an intense rich flavour

2009 Lis Neris Fiori de Campo Friulano, Venezia-Giulia, ITA



Bass grouper, cauliflower, Australian asparagus, caviar beurre blanc

Gourmet House Oscietra Caviar Poland

Imperial caviar offers sublime buttery flavour with a complex hint of creamy briny notes

2021 Jean-Louis Chavy Bourgogne Blanc, Burgundy, FRA

Upgrade to 2021 Jean-Louis Chavy 'Folaties' Puligny Montrachet, Burgundy, FRA +\$40



Panna cotta, white chocolate, strawberry

Exquisite Baerii Malossol Greece

Baerii caviar is delicate and mild and yields a balanced hazelnut aftertaste

NV Penfolds x Thiénot Rosé, Reims, Champagne, FRA



There is a 1.5% surcharge on all credit card transactions. 10% gratuity applies to a party of 8 or more.
10% surcharge applied to Sundays and 15% on public holidays.