

# SHELL WE?

## CRUSTACEAN TASTING MENU

\$290 pp

Matching Wines +\$80 pp

WA Scampi tartare, lobster consommé, cognac  
mascarpone, chive, black river caviar

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

Moreton Bay bug tartlet, stracciatella, pea, broad bean,  
kombu vinaigrette

*2022 Domaine Mosnier Petit Chablis, Burgundy, FRA*

Grilled WA Marron, Norikuro butter, fingerlime, tomberry

*2022 Voyager Estate Chardonnay, Margaret River, WA*

Pan fried Lobster tail, yellow romesco,  
cauliflower blossom, nectarine, garlic butter

*2020 Giovanni Rosso Nebbiolo, Langhe, Piedmont, ITA*

Saffron crème brulee, Blue Mountain honey, yoghurt ice cream

*2015 Château Filhot Sauternes, Bordeaux, FRA*



Although every possible precaution has been taken to ensure that our menu items are allergen free, certain items may still contain traces of allergic ingredients as they are prepared in facilities that also process milk, egg, gluten containing products, lupin, fish, crustacean, soybean, sesame seeds and nut products