

Tasting menu

Four course 119 pp

Paired wines 69 pp

Sydney Rock Oysters 27/48

mignonette and lemon

Caviar served with toasted brioche

Black Pearl Sterling White caviar 10g 55 | 30g 130

Black Pearl Siberian caviar 10g 60 | 30g 160

Black Pearl Oscietra Gold caviar 10g 65 | 30g 190

W.A. Scampi caviar 25g 155

Yellowfin tuna

macadamia, roasted tomato and watermelon radish

Roast Little Hill farm chicken

sugar loaf cabbage, white miso and sunchoke

Westholme wagyu +5 beef tenderloin

Andean sunrise potato, onion soubise and cavolo nero

The Gantry Chocolate Egg

Valrhona Itakuja 55% dark chocolate shell with white chocolate mouse and passionfruit "yolk" on a kataifi nest

or

Chocolate

with dulce de leche, buckwheat and cocoa nibs