

Vue de Monde



Chefs Tasting Menu

Emu egg salad, mountain pepper leaf oil and salt & vinegar potato chips

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Turnips with fresh milk curd and emu

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Western Australian Marron tail with macadamia and king oyster mushrooms

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Rusty wire oyster with lemon myrtle

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Beer and fennel bread with cultured butter

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Mark Eather Spanish Mackerel with mussel foam

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Kohlrabi with salmon caviar and marron coral

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Davidson plum sorbet with sorrel and flowers

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Celeriac with truffle and smoked eel

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Red hair kangaroo with cabbage and muntari berries

Kangaroo snags with mushroom ketchup and onions

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David Blackmore wagyu ribeye with wild garlic, fermented potato and native XO

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Trolley of cheese

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Roasted marshmallows

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Chocolate soufflé

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Beetroot, yoghurt, sorrel

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Lamington poached pears and Gumnuts