

*Vue de Monde*



**Chefs Tasting Menu**

Pumpkin and all

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Turnips with fresh milk curd and emu

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Western Australian Marron tail with macadamia and pine mushrooms

Marron snag sizzle with seaweed mustard and onions

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Moonlight flat rusty wire oyster with lemon myrtle

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Mark Eather Barramundi with spanner crab and beach herbs

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Beer and fennel bread with cultured butter

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Kohlrabi with sea urchin 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 cooked on hot rocks with beetroot and muntari berries

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David Blackmore wagyu ribeye with seaweed and nasturtium

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Trolley of cheese

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Roasted marshmallows

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Tea tree, mandarian, and desert limes

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Chocolate soufflé

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Lamington, Gumnuts and Quince