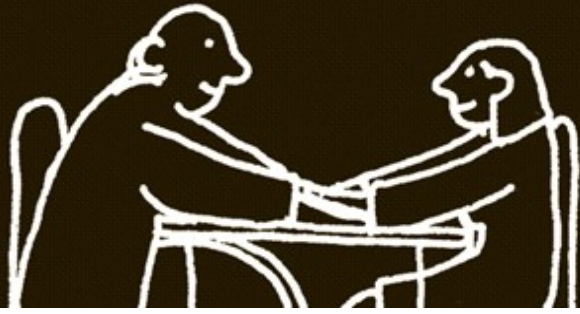


Vue de Monde



Chef Tasting Menu

Avocado and Vegemite with Vue de monde billy tea

Heirloom tomatoes with smoked mussels and elderflower

Moonlight Flat Rusty Wire oyster with lemon myrtle

Tasmanian sea urchin with caviar and bunya bunya

Mud crab with native pesto and koji
Mud crab snags with kohlrabi and tarragon

Western Australian marron “curry”

Pumpkin scone with cultured butter
Pumpkin with samphire and brown butter

Sea parsley sorbet with herbs and flowers

Jonella farm baby corn with cured kangaroo and macadamia miso

Dry aged duck with Leatherwood honey, beetroot and apple

A trolley of cheese

Roasted marshmallow

Chocolate soufflé with espresso ice cream

The whole celeriac with grapefruit and finger lime

Blueberries with preserved meyer lemon
Coconut and wattle seed caramel