

BEGIN

Rock Oysters (3), Lime Rice Wine Vinegar 17.5

ENTRÉE

Heirloom Tomato, Yuzu Stracciatella, Tosazu, Kombu 22
Pumpkin, Smoked Salmon Roe, Maple, Marigolds 32
Tuna, Dashi Cream, Sake, Shiso, Salted Plum 22
Paradise Prawn, Somen Noodles, Tarragon, Kombu, Shellfish Oil 32
Duck Prosciutto, White Nectarine, Burnt Honey, Black Vinegar 28

MAIN

Kabayaki Eggplant, Taberu Rayu, Koshihikari Rice, Pink Peppercorn Furikake 35
Ocean Trout, Ramen Egg Tartare, Zucchini, Caper Leaves 45
Roasted Miso Toothfish, Fermented White Asparagus, Caviar, Sakura Leaf 75
Spanner Crab Buckwheat Risotto, Shellfish Mustard Butter 48
O'Connor Beef, Miso Mustard, Shiitake Mushroom, Ponzu, Nori 65

SIDE

Sweetcorn Ginger Rice, Furikake 15
Tomatoes, Smoked Olive Oil, Soba Cha 15
Ramarro Farm Leaves, Sake Vinegar Seaweed Dressing 12

DESSERT

Infinity Room
Strawberry, Almond, Salted White Chocolate, Kabosu 20
Dots Obsession
Passionfruit Sunshine, Dulcey Vanilla Cream 20
Obliteration Room
Chocolate Ganache, Cherry, Coconut, Liquorice 20

ALL PRICES ARE INCLUSIVE OF GST

(vg) vegan | (v) vegetarian | (df) dairy free | (lg) low gluten

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares allergenic ingredients. Please let our team know of any food allergies or dietary requirements.

Two Course	84
Three Course	96

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O'Connor Beef, Miso Mustard, Shiitake Mushroom, Ponzu, Nori

ADDITIONAL SIDES

Sweetcorn Ginger Rice, Furikake	15
Tomatoes, Smoked Olive Oil, Soba Cha	15
Ramarro Farm Leaves, Sake Vinegar Seaweed Dressing	12

DESSERT

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SPARKLING WINE | CHAMPAGNE

Moët & Chandon Brut NV, Champagne, FR	26 150
Yering Station Yarrabank Sparking Cuvée, Yarra Valley, VIC	18 95
Yering Station Yarrabank Sparkling Rose Brut, Yarra Valley, VIC	18 95
Plus & Minus Prosecco NV, Zero Alcohol, SA	13

WHITE WINE

Pewsey Vale Vineyard Riesling, SA	16 70
Yering 'Station' Chardonnay, Yarra Valley, VIC	18 90
Yalumba The Virgilius Viognier, SA	17 80
Plus & Minus Pinot Grigio, Zero Alcohol, SA	12 50

ROSÉ WINE

Yering Station 'Village' Rosé, Yarra Valley, VIC	15 75
Oakridge Estate 'Yarra Valley' Rosé, Yarra Valley, VIC	16 70

RED WINE

Terrazas Reserva Malbec, Mendoza, Argentina	18 90
Yering 'Station' Pinot Noir, Yarra Valley, VIC	18 90
Les Peyrautins Grencahe/Syrah, France	17 80
Plus & Minus Shiraz, Zero Alcohol, SA	12 50

BEER | CIDER

Monsuta Okinawa Premium Draft 5.0%	12
Bricklane 'One Love' Pale 4.4%	13
Pirate Life South Coast Pale Ale 3.5%	11
Heaps Normal XPA <0.5%	10
Kaiju Golden Axe Crisp Apple Cider 5.0%	12

COCKTAIL

Chandon Garden Spritz Sparkling wine, navel & blood orange, rosemary	19
Yuzu Drop Martini	22
Four Pillars Fresh Yuzu Gin, Cointreau, lemon	
Cheri Natsu	24
Belvedere, Cointreau, Maraschino liqueur, Grenadine, lime	
Martin Collins	20
Makers Mark, lemon, soda	
Rhubi Negroni	24
Four Pillars Spiced Negroni Gin, Rhubi liqueur, vermouth, Marionette bitter curacao	
Espresso Martini	20

NON-ALCOHOLIC COCKTAIL

No Gin & Tonic	12
Nogroni Spritz	12
Canadian Rye	12
Margarita	12

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