

## BEGIN

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Rock Oysters (3), Lime Rice Wine Vinegar 17.5

## ENTRÉE

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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

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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

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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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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

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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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Infinity Room  
Strawberry, Almond, Salted White Chocolate, Kabosu  
Dots Obsession  
Passionfruit Sunshine, Dulcey Vanilla Cream  
Obliteration Room  
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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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**KUSAMA X MARTIN BENN**

**120pp**

Rock Oyster (3), Lime Rice Wine Vinegar **17.5**

**FRIDAY NIGHT TASTING MENU**

Heirloom Tomato, Yuzu Straciatella, Tosazu, Kombu Tuna,

Dashi Cream, Sake, Shiso, Salted Plum

Spanner Crab Buckwheat Risotto, Shellfish Mustard Butter

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

Infinity Room

Strawberry, Almond, Salted White Chocolate, Kobosu

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