

Two Course	84
Three Course	96

BEGIN

Rock Oysters (3), Lime Rice Wine Vinegar	17.5
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ENTRÉE

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

MAIN

Kabayaki Eggplant, Taberu Rayu, Koshihikari Rice, Pink Peppercorn Furikake
Ocean Trout, Ramen Egg Tartare, Zucchini, Caper Leaves
Roasted Miso Toothfish, Fermented White Asparagus, Caviar, Sakura Leaf
Spanner Crab Buckwheat Risotto, Shellfish Mustard Butter
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

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

***Please note this is a sample menu and is subject to change**

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.