

**KUSAMA X MARTIN BENN**

**120pp**

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

**FRIDAY NIGHT TASTING MENU**

Smoked Mount Cook Salmon, Hyuganatsu Ponzu, Pickled Onion, Marigolds

Tuna, Stracciatella, Tomato Nectar Jellies, Basil Oil

Shimeji Mushroom, Buckwheat, Grain Mustard and Tarragon Butter, Kombu

Soy Glazed Wagyu Karubi, Miso Mustard, Grilled Shallot, Pickled Seaweed

Dots Obsession

Raspberry and Strawberry Jelly, Yuzu, Vanilla Cream

OR

Obliteration Room

Chocolate Ganache, Cherry, Coconut, Licorice

**\*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.