

Two Course	84
Three Course	96

ENTRÉE

Beetroot, Rhubarb, Goat Yoghurt, Shiso, Rye
Smoked Mount Cook Salmon, Hyuganatsu Ponzu, Pickled Onion, Marigolds
Tuna, Stracciatella, Tomato Nectar Jellies, Basil Oil
Scallops, Avocado, Nori, Pickled Ginger
Duck Prosciutto, White Nectarine, Burnt Honey, Black Vinegar

MAIN

Shimeji Mushroom, Buckwheat, Grain Mustard and Tarragon Butter, Kombu
Ocean Trout, Ramen Egg Tartare, Zucchini, Caper Leaves
Roasted Miso Toothfish, Daikon, Brown Butter Ponzu, Pink Pepper
Paradise Prawn, Fat Udon, Taberu Rayu, Sesame
Soy Glazed Wagyu Karubi, Miso Mustard, Grilled Shallot, Pickled Seaweed

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
Raspberry and Strawberry Jelly, Yuzu, Vanilla Cream
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.

ENTRÉE

Beetroot, Rhubarb, Goat Yoghurt, Shiso, Rye	22
Smoked Mount Cook Salmon, Hyuganatsu Ponzu, Pickled Onion, Marigolds	32
Tuna, Stracciatella, Tomato Nectar Jellies, Basil Oil	25
Scallops, Avocado, Nori, Pickled Ginger	32
Duck Prosciutto, White Nectarine, Burnt Honey, Black Vinegar	28

MAIN

Shimeji Mushroom, Buckwheat, Grain Mustard and Tarragon Butter, Kombu	35
Ocean Trout, Ramen Egg Tartare, Zucchini, Caper Leaves	45
Roasted Miso Toothfish, Daikon, Brown Butter Ponzu, Pink Pepper	75
Paradise Prawn, Fat Udon, Taberu Rayu, Sesame	48
Soy Glazed Wagyu Karubi, Miso Mustard, Grilled Shallot, Pickled Seaweed	75

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	
Raspberry and Strawberry Jelly, Yuzu, Vanilla Cream	20
Obliteration Room	
Chocolate Ganache, Cherry, Coconut, Licorice	20

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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

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