

CHEF'S MENU

No. 2



PER PERSON 160

A selection of sommelier chosen wines to compliment each course per person 85



SNACKS

Zeally Bay organic sour dough, Pepe Saya cultured butter

Tasmanian Oysters, elderflower granita, piment GF, DF

Jamón ibérico, galette, cured golden yolk

Duck liver parfait, strawberries, croustade

ENTRÉE

Sher Wagyu Tartare, cured golden yolk, chives, tuile H

Maremma dry aged duck breast, smoked nectarine, spring carrot, orange gastrique GF

WOODFIRED HEARTH

Sher Wagyu MB 9 sirloin 400 grams, onion pearls, bone marrow, borderlaise sauce H

SIDE

House salad, seasonal greens, chardonnay V, DF, GF

DESSERT

Red wine poached pear, mascarpone ice cream, Oscietra caviar GF



LE FOYER

