

Taste of Tasmania

Amuse bouche

Tasmanian oyster with Willie smith apple cider granita, cucumber, sesame seeds

ATLANTIC SALMON TEXTURES

Tomato jam, yogurt, arugula

CALAMARI

Wagyu bresaola, charred sugar cabbage, white peach puree

STRIPED TRUMPETER

Crustacean sauce, sea urchin, cucumber

WALLABY

apricot, brussel sprout 'kimchi', smoked potato espuma, cured egg

WAGYU BEEF STRIPLOIN MB9 Supplement: \$65

Green asparagus, bone marrow, pyengana

OR

SALT GRASS FLINDERS ISLAND LAMB

Parsley, mint, sheep's yogurt, polenta

HOLY GOAT LA LUNA

honeycomb, liquorice

CHERRY SPHERE

Chocolate mousse, cherry jelly, chocolate ice cream