

Amanda's Birthday Dinner



To start

Fresh Sydney rock oysters, shallot vinaigrette

Amuse-bouche

Gougère with Iberico ham & manchego

Entree

Seared scallops, snap pea purée, beurre noisette,
pea shoots

Main

Miso marinated Kagoshima A5 MBS9-10 Wagyu,
soba noodles, shiitake broth, Asian greens

Dessert

Yuzu curd tart, sesame meringue, lemon verbena

To finish

Homemade duck liver pate with blackberry &
hazlenut, freshly baked brioche
Selection of cheese

