

LAURA

MENU

EIGHT COURSE MENU

Oyster Elisabeth, cauliflower sabayon, parmesan crisp
and Beluga caviar

Tuna tataki, raw soy and bonito emulsion, artichoke, caper

King trumpet spaghetti, Chelsea blue cheese, pistachio and basil

Fried bone marrow, potato crisp, parsley and Capony e pepe sauce

Hot smoked Humpty Doo barramundi, braised onions
and Albufera sauce

Lobster flambé, smoked cabbage and medlar sauce (*additional \$75*)

Or

Full blood Wagyu, sweetbreads, shiitake, lime and wasabi

Red Hill cherries, Pt. Leo Estate granita, aquafaba meringue

Castella cake 'Rum baba' with your choice of rum

EIGHT COURSE MENU	195
DELIGHTFUL BEVERAGE PAIRING	120
EXQUISITE BEVERAGE PAIRING	240
DRIVERS BEVERAGE PAIRING	90

À LA CARTE

Oysters Elisabeth, cauliflower sabayon, parmesan crisp
and Beluga caviar (*additional \$30*)

Tuna tataki, raw soy and bonito emulsion, artichoke, caper

King trumpet spaghetti, Chelsea blue cheese, pistachio and basil

Fried bone marrow, potato crisp, parsley and Capony e pepe sauce

Oxtail and wallaby soup, fresh herbs, spinach noodles

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Konbu braised oxheart tomato, orange, mint bombe Alaska

Lobster flambé, smoked cabbage and medlar sauce (*additional \$75*)

Hot smoked Humpty Doo barramundi, braised onions
and Albufera sauce

Victorian rabbit and mussel curry, butter chicken spices and
curry leaf fritter

Full blood Wagyu, sweetbreads, shiitake, lime and wasabi

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Castella cake 'Rum baba' with your choice of rum

Custard fondant, Red Hill berries and sugar tuille

Raspberry soufflé with Red Hill raspberry sorbet

2 COURSE MENU 95

3 COURSE MENU 130

FOUR COURSE MENU

Tuna tataki, raw soy and bonito emulsion, artichoke, caper

Or

Oysters Elisabeth, cauliflower sabayon, parmesan crisp
and Beluga caviar (*additional \$30*)

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King trumpet spaghetti, Chelsea blue cheese, pistachio and basil

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Choice of main

Konbu braised oxheart tomato, orange, mint bombe Alaska

Lobster flambé smoked cabbage and medlar sauce (*additional \$75*)

Hot smoked Humpty Doo barramundi, braised onions
and Albufera sauce

Full blood Wagyu, sweetbreads, shiitake, lime and wasabi

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Raspberry soufflé with Red Hill raspberry sorbet

Or

Custard fondant with Red Hill berries and sugar tuille

FOUR COURSE MENU	150
DELIGHTFUL BEVERAGE PAIRING	90
EXQUISITE BEVERAGE PAIRING	180