

LAURA

MENU

**EIGHT COURSE MENU**

Oyster Elisabeth, cauliflower sabayon, parmesan crisp  
and Beluga caviar

Flinders mussels, Daniel's Run tomatoes, tiger eye beans

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*

Wood-fired squab, foie gras and Jerusalem artichoke gratin,  
Sauternes jus, hazelnuts

The Fruit Forest fig, brandy sabayon

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

Simon's farm pumpkin crêpe, apple cider gastrique,  
praline

Flinders mussels, Daniel's Run tomatoes, tiger eye beans

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

King trumpet spaghetti, Chelsea blue cheese, pistachio and basil

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

-

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

Wood-fired squab, foie gras and Jerusalem artichoke gratin,  
Sauternes jus, hazelnuts

Full blood Wagyu, sweetbreads, mushroom duxelles, persimmon

-

Dark chocolate soufflé, drunken cherry ganache, vanilla ice cream

The Fruit Forest peach, toffee, chantilly cream

Castella cake 'Rum baba' with your choice of rum

2 COURSE MENU 95

3 COURSE MENU 130

**FOUR COURSE MENU**

Simon's farm pumpkin crêpe, apple cider gastrique,  
praline

Flinders mussels, Daniel's Run tomatoes, tiger eye beans

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

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

-

King trumpet spaghetti, Chelsea blue cheese, pistachio and basil

-

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

Wood-fired squab, foie gras and Jerusalem artichoke gratin,  
Sauternes jus, hazelnuts

Full blood Wagyu, sweetbreads, mushroom duxelles, persimmon

-

Dark chocolate soufflé, drunken cherry ganache, vanilla ice cream

The Fruit Forest peach, toffee, chantilly cream

Castella cake 'Rum baba' with your choice of rum