

LAURA

MENU

EIGHT COURSE MENU

Caspian Beluga caviar, sauce Américaine, poached leeks,
egg yolk

Confit king oyster mushroom, pineapple quince mousse,
brisée pastry, roasted vegetable jus

Mt Martha mussels, kombu dashi, tiger eye beans

Leccino olive pasta, ashed cashew cheese, Clarence River prawns

Aquna Murray Cod, Flinders black garlic, Pil Pil, finger lime
and beach succulents

Lobster flambé, Red Hill truffle, Noilly Prat sauce (additional \$85)

Or

Full blood wagyu, smoked persimmon, salsify, lemon aspen

The Fruit Forest feijoa cheesecake, white chocolate, walnuts

Dark chocolate mousse, Earl Grey caramel, mandarin leaf

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

FOUR COURSE MENU

Leccino olive pasta, ashed cashew cheese, Clarence River prawns

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Aquna Murray Cod, Flinders black garlic, Pil Pil, finger lime
and beach succulents

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Lobster flambé, Red Hill truffle, Noilly Prat sauce (additional
\$85)

Or

Full blood wagyu, smoked persimmon, salsify, lemon aspen

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Dark chocolate mousse, Earl Grey caramel, mandarin leaf