

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 \$80)

Or

Full blood wagyu, smoked persimmon, salsify, lemon aspen

The Fruit Forest yuzu ganache, lemon sorbet, white chocolate

Dark chocolate mousse, Earl Grey caramel, mandarin leaf

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

**À LA CARTE**

Caspian Beluga caviar, sauce Américaine, poached leeks,  
egg yolk (additional \$35)

Mt Martha mussels, kombu dashi, tiger eye beans

Simon's farm pumpkin crêpe, Cape Schanck's chamomile  
gastrique, praline

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

Leccino olive pasta, ashed cashew cheese, Clarence River prawns

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Lobster flambé, Red Hill truffle, Noilly Prat sauce (additional \$80)

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

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

Full blood wagyu, smoked persimmon, salsify, lemon aspen

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Dark chocolate mousse, Earl Grey caramel, mandarin leaf

Castella cake 'Rum baba' with your choice of rum

Custard tart, The Fruit Forest feijoa, white chocolate

2 COURSE MENU 95

3 COURSE MENU 130

**FOUR COURSE MENU**

Simon's farm pumpkin crêpe, Cape Schanck's chamomile  
gastrique, praline

Mt Martha mussels, kombu dashi, tiger eye beans

Caspian Beluga caviar, sauce Américaine, poached leeks,  
egg yolk (additional \$35)

Leccino olive pasta, ashed cashew cheese, Clarence River prawns

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

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Lobster flambé, Red Hill truffle, Noilly Prat sauce (additional  
\$80)

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

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

Full blood wagyu, smoked persimmon, salsify, lemon aspen

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Castella cake 'Rum baba' with your choice of rum

Dark chocolate mousse, Earl Grey caramel, mandarin leaf

Custard tart, The Fruit Forest feijoa, white chocolate