

LAURA

MENU

EIGHT COURSE MENU

Beluga caviar, Red Hill macadamias, spring peas, miner's lettuce

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White asparagus, kokotxa, pil-pil, daikon beans

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Cape Schanck Leccino olive carbonara, Joselito jamon

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Scarlet prawns, strawberry and tomato suquet, garlic flowers

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

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Lobster flambé, green asparagus, Beluga caviar (additional \$90)

- or -

Blackmore Full Blood Wagyu, Victorian morels, lemon aspen,
green almonds

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Yarra Valley Frederic's goat cheese, burnt honey, oat biscuit
(additional \$25)

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Cuveé 'Bianco' white chocolate, yuzu, matcha

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Coconut and violets

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

FOUR COURSE MENU

Cape Schanck Leccino olive carbonara, Joselito jamon

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

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Lobster flambé, green asparagus, Beluga caviar (additional \$90)

- or -

Blackmore Full Blood Wagyu, Victorian morels, lemon aspen,
green almonds

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Yarra Valley Frederic's goat cheese, burnt honey, oat biscuit
(additional \$25)

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Cuveé 'Bianco' white chocolate, yuzu, matcha

