

LAURA

MENU

EIGHT COURSE MENU

Beluga caviar, Red Hill macadamias, spring peas, sea spinach

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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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Scampi, globe artichoke, Bourbon vanilla, roe

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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 \$95)

- or -

Australian Full Blood Wagyu, Victorian morels, Kampot pepper,
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	210
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 \$95)

- or -

Australian Full Blood Wagyu, Victorian morels, Kampot pepper,
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