

LAURA

MENU

EIGHT COURSE MENU

Beluga caviar, macadamias, cherries, tomatillo

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Kokotxa, velvet tomato, pil-pil, daikon beans, peas

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Cape Schanck Leccino olive carbonara, Joselito jamon

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Scampi, zucchini flower, burnt capsicum butter, preserved lemon

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

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Lobster flambé, Sauce Aurore Maigre, Yarra Valley roe
(additional \$95)

- or -

Blackmore Full Blood Wagyu, red fleshed apple, hazelnuts,
eucalyptus

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

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Peninsula berries, Cuveé 'Bianco' white chocolate, lavender

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Yellow peach and raspberry mochi

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, Sauce Aurore Maigre, Yarra Valley roe
(additional \$95)

- or -

Blackmore Full Blood Wagyu, red fleshed apple, hazelnuts,
eucalyptus

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

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Peninsula berries, Cuveé 'Bianco' white chocolate, lavender