

360

BAR AND DINING

order your choice of 2 or 3 courses

entrée

tomato tart (v)

tomato & thyme tart tartin, smoked tomato mousse,
black olive paste, fig vincotto

tuna tataki

yellow fin tuna, asparagus, fried courgette & lime dressing

pork belly

12 hour confit pork belly, waldorf salad,
foie gras mousse

main

barramundi

grilled barramundi fillet, semi dried tomato,
pea puree, saffron anglaise

pork

kurobuta pork cutlet "en crepinette",
pear & bacon risotto

wagyu brisket (marble score 9+)

braised wagyu brisket, pomme puree
& porcini ragout

strozzapreti (v)

strozzapreti pasta, butternut pumpkin sauce, ricotta,
sage, roasted pine nuts

side dishes \$11

paris potato puree

fries with rosemary salt

buttered seasonal greens

leaf salad, lemon vinaigrette

dessert

brulée

vanilla bean crème brulée, sous vide strawberries

quince

quince tart tartin, quince reduction,
vanilla bean ice cream

pannacotta

mascarpone pannacotta,
rhubarb consomme