

# your menu

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CHEF  
Patrick Dugo

## Degustation

Merimbula Oysters, finger lime, condimento bianco GF

Ora king Salmon tartare activated charcoal, avocado mousse,  
pickled chilli relish. DF

Smoked Lamb ribs, whiskey glacé DF, GF

Fremantle Lobster ceviche. Uni, spiced Pineapple vinaigrette,  
kohlrabi GF

Wagyu beef carpaccio, porcini and truffle mousse, black garlic  
aioli

Canadian scallop , mango coulis, Guanciale crisp.

Duck breast, Parsnip purée, blackberry and plum reduction,  
Pickled cabbage GF

Glacier 51 Toothfish, Smoked garlic, pickled daikon GF

MB9 Rump cap, Chimichurri, Paris mash GF

White chocolate and matcha mousse, strawberry fluid gel,  
shortbread



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V - vegetarian, VG - **vegan**,  
GF - gluten free, DF - dairy free