

Salt grill & Sky bar



Tasting Menu

150 per person

258 per person including Sommelier's wine choice

Last order for lunch 13.00 / dinner 21.00

Snacks

Seasonal oyster, Hendrick's gin & cucumber granita

Wagyu tartare, kimchi, confit yolk, puffed rice, nori

Oscietra caviar, crème fraiche, blini

Janzs Premium Rose NV, Pipers River Tasmania

Geraldton kingfish, Yarra Valley salmon pearls, avocado cream, herb oil

Yalumba The Y series Pinot Grigio 2018, Eden Valley South Australia

Burratina, pickled pumpkin, persimmon, smoked tomato, toasted seeds,
aged balsamic

Marques de Casa Concha Chardonnay 2016, Limari Valley Chile

Bangalow pork belly, roasted Shark Bay prawn, caramelized pineapple, Thai Salad,
pink pepper caramel

Yalumba Old Bush Vine Grenache 2016, Barossa Valley South Australia

Westholme Wagyu, caramelized celeriac, blue foot mushroom, truffle jus

La Chamiza Martin Alsina Malbec 2014, Mendoza Argentina

Coconut panna cotta, mango, kaffir lime granita, pandan sago

Yalumba FSW8B 2017, Wrattenbully South Australia

Petit four