

# tasting

\$140pp | +\$70pp optional beverage pairing

No variations available | Tasting Menu to be enjoyed by entire table

Bread / Coconut ash, malt & molasses butter

Aperitif

Akoya Pearl Oyster / Baked, fenugreek masala, lime

Kangaroo on Toast / Raw, cucumber, native plum

Spanner crab mayonnaise, Fraser Isle QLD / Avocado, Wild Scampi caviar, crumpet

Idée Fixe Premier Brut Blanc de Blancs, Margaret River WA

Beetroot / Smoked, white bean, buckwheat, radicchio, macadamia (vv)

Sven Joshke 'La Gabriella' Sauvignon Blanc, Eden Valley SA

Barramundi, Daintree Saltwater FNQ / Citrus cured, chaat spices, tamarind, radish, buttermilk (gf)

Scorpo Pinot Gris, Mornington Peninsula Vic

Duck breast / Honey-coriander glaze, burnt peach, turnip, clove, watercress (gf, df)

Nick Spencer 'LDR' Pinot Noir, Sangiovese, Shiraz, Gundagai NSW

"VoVo" / White chocolate, raspberry coconut, chamomile, meringue

Spring Seed 'Sweet Pea' Moscato, McLaren Vale SA



harrisons

df - dairy free | gf - gluten free | v - vegetarian | vv - vegan

Please advise your waiter of all dietary requirements

Group bookings of 10+ adults 10% surcharge & Public Holidays 15% surcharge

Itemised split bills are not available