

FESTIVE SET MENU

\$125 per person

SNACKS

PiOik Sourdough, Copper Tree Cultured Butter

Appellation Oysters, Mignonette GF/DF (2each)

Chicken Liver Parfait Millefeuille & Preserved Kumquats

Abrolhos Island Scallop, Pata Negra, Vermouth Cream Sauce GF

ADD-ONS

10gr CRU Caviar Siberian Imperial, Blinis, Crème Fraiche, Classic Condiments +50

APPETISERS

Squid Ink Risotto, Southern Calamari, Diamond Clams, La Boqueria Chorizo

Wagyu Bresaola MBS 7+, Bagel Croutons, Parmesan, Arugula GF

ADD-ONS

BTWN's Australian Seafood Platter GF + 75

MAINS AND SIDES

Dry Aged Wollemi Aylesbury Duck Breast, A L'orange Jus, Summer Cherries GF/DF

Market Fish, Mushroom Sabayon, Wild Mushrooms, Leeks, Potato Mousseline GF

Darling Mills Baby Leaf Salad, Pickled Shallot Dressing VG/GFs

Crushed Chat Potatoes, Beef Fat, Seaweed Salt GF

ADD-ONS

600gr Dry Aged Grass-Fed Rib-Eye MBS 4+ GF/DF + 95

DESSERT

Summer Berry Caprese, Tom Berries, Cheesecake, Raspberry Sorbet