

BTWN S&T MENU

\$99 per person

SNACKS

PiOiK Sourdough, Copper Tree Cultured Butter

Appellation Oysters, Mignonette GF/DF (2each)

Chicken Liver Parfait Millefeuille & Preserved Kumquats

APPETISERS

Spencer Gulf Kingfish Crudo, Tomato Essence, Capers, Pickled Green Chili, Semi-Dried Tomatoes

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

MAINS AND SIDES

Dry Aged Wollemi Aylesbury Duck Breast, Confit Leg, Cavolo Nero, A L'orange Jus GF

Hibachi-Grilled Murray Cod, Espelette Beurre Blanc, Turnips, Kinkawooka Mussels, Fennel GF

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

Crushed Chat Potatoes, Beef Fat, Seaweed Salt GF

DESSERT

Snickers

Textures of Caramel, Peanut Brittle, Caramel and Chocolate Mousse, Tonka Bean Ice Cream, Macadamia Tuile N/GF