

REGISTER BOOK, 8
2121 FOLIO
VOL. 2121

ESTD **ESTATE** 2020
— COOGEE BEACH —

31 DEC 2021

GLASS OF NV G.H MUMM CORDON ROUGE BRUT CHAMPAGNE, FRA

TO START

SYDNEY ROCK OYSTERS

CHAMPAGNE GRANITA

HAWAIIAN ROLL

BLACK SESAME BUTTER

SPANNER CRAB

CORN BREAD

SMOKED TROUT CHAWANAMUSHI

SCALLION OIL, TROUT ROE

ENTRÉES

CUTTLEFISH OKONOMYAKI

OLD BAY SPICE, BLACK SHALLOT

BLUEFIN AVOCADO HAND ROLL

EVERYTHING BAGEL SEASONING

WA SCAMPI TARTARE

SEAWEED CREME FRAICHE, BLUE CORN TOSTADA

MAINS

POACHED BLUE EYE COD

MISO BUTTER SAUCE, BABY TURNIP

BBQ PORK

CAROLINA REAPER GLAZE, KOHLRABI SALAD

SERVED WITH

ICEBERG WEDGE SALAD

GREEN GODDESS DRESSING

PARMESAN TRUFFLE FRIES

DESSERT

VIOLET CRUMBLE

DARK CHOCOLATE BROWNIE, VIOLET ICE-CREAM. NITRO SALTED

HONEYCOMB

FAIRY BREAD CAKE

BLACK SESAME ICE CREAM

ADD ONS

STURGEON CAVIAR

BUCKWHEAT BLINI, CREME FRAICHE, CHIVE

+140

CHEESE COURSE

WILLIAMS LE DAUPHIN, PICKLED BLACK APPLE,

FENNEL LAVOSH

+18PP

DIETARIES CAN BE ACCOMMODATED FOR (PLEASE INFORM OUR RESERVATIONS TEAM WHEN MAKING YOUR BOOKING SO THAT WE CAN ENSURE ALL YOUR DIETARY REQUIREMENTS ARE MET)

OUR MENU CONTAINS ALLERGENS AND IS PREPARED IN A KITCHEN THAT HANDLES NUTS, SHELLFISH, AND GLUTEN. WHILST ALL REASONABLE EFFORTS ARE TAKEN TO ACCOMMODATE GUEST DIETARY NEEDS, WE CANNOT GUARANTEE THAT OUR FOOD WILL BE ALLERGEN FREE.

