

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

Sydney Rock oyster Hendrick's Gin & cucumber granita

Australian beef tartare, cured free range yolk, charcoal aioli, tapioca crisps

Oscietra caviar, crème fraiche, blini

Janzs Premium Rose NV, Pipers River Tasmania

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

Yalumba Samuel's Garden Viognier 2015, Eden Valley South Australia

Whipped truffle burrata pangrattato, leek, fig, tomato, olive, basil, aged balsamic

Marques de Casa Concha Chardonnay 2016, Limari Valley Chile

Roasted shark bay tiger prawns, seaweed beurre noisette, garlic cream,
charred lime

Marques de Casa Concha Pinot Noir 2016, Limari Valley Chile

Westholme Wagyu – smoked celeriac, garlic flower, truffle jus

Marques de Casa Concha Cabernet Sauvignon 2015, Maipo Valley Chile

Honey whisky panna cotta, dehydrated & compressed orange, chocolate tuile

Yalumba FSW8B 2015, Wrattenbully South Australia

Petit four

Please note a 10% service charge and 7% GST will be added to the final bill