

MENU

THE VESPERIENCE*

Chef's selection of Mediterranean flavours

\$99 Per Person - 5 DISH SHARING MENU

\$129 Per Person - 8 DISH SHARING MENU

* Saturday dinner & Sunday lunch Vesperience ONLY menu

Inclusive of complimentary glass of Prosecco

STARTERS

PEARLS & CAVIAR CANAPES
\$45 PER PERSON

Brook Trout Golden Pearls (5gr), house cured ocean trout, taramasalata
'Polanco' Baerii Siberian Sturgeon Caviar (5gr), prawn tartare & potato blinis
Yarra Valley Triple Smoked Salmon Roe (5gr), buffalo mozzarella & colatura di alici

Ned's sourdough baguette with olive oil butter		5
Oysters with Mediterranean ponzu	Pacific Sydney Rock	5 ea 6 ea
Hiramasa kingfish 'crudo' with spicy citrus salad		22
Culatello di Parma, house pickles & 'pane carasau'		29
Burrata, heirloom squash & smoked sourdough panzanella		25
Fried soft-shell crab, parsnip remoulade & mojo verde		26
Scialatielli, clams, broad beans & saffron		24

MAINS

Sweet corn ravioli, pea, harissa & preserved lemon	38
Swordfish alla Palermitana, fennel, carrots & orange agrodolce	42
John Dory, bottarga gnocchi, leek & tomato butter	45
Corsican style slow cooked veal blade, pancetta, peppers & olives	44
Spring chicken, pomegranate glaze & Mediterranean condiments	65

VEGETABLES

Kiplfler potato, feta, oregano & capers	16
Steamed asparagus with gribiche sauce	17
Roasted beetroot, freekeh, peanut hummus	16
Baked cauliflower with Piri Piri sauce	16
Grilled zucchini, Tuscan kale, green beans & basil pesto	17

DESSERT

Baba savarin, pears & mascarpone	19
Buffalo yogurt custard, baklava praline & date ice cream	18
Chocolate trifle, olive oil sponge & apricot sorbet	18
Vesper petit fours	16

*Sample menu - Prices are subject to change - 10% surcharge applies on Sundays & 15% on Public Holidays

**Groups of 6 guests or more are required to dine on Vesperience.