

THE VESPERIENCE

SHARING MENU

Chef's journey through the Mediterranean flavours

5 DISH MENU \$99 PER PERSON

8 DISH MENU \$129 PERSON

STARTERS

House baked Pain d'Epi with olive oil butter	5
Oysters with Mediterranean ponzu	5.50 ^{EA}
Hiramasa kingfish 'crudo' with watermelon & tomato verjus	27
Charred asparagus with sauce gribiche	22
Harvey Bay scallops, sobrasada crust, apple purée & agro di mosto (4)	28
Fried soft-shell crab, parsnip remoulade, mojo verde	29
Polenta ravioli with smoked burrata & heirloom tomatoes	32

MAINS

Baked cauliflower with pomegranate glaze, za'atar & labneh	31
New Zealand confit salmon, sweet corn, peas, harissa & preserved lemon	43
John Dory, Romesco sauce, olive & basil butter	46
Slow roasted pork belly, orange agrodolce, cabbage & fennel salad	44
Dry aged duck breast, preserved cherries, tarragon & hazelnuts	48

VEGETABLES

Green leaves salad with summer vinaigrette	14
Grilled zucchini, Tuscan kale, green beans & basil pesto	16
Kipfler potatoes, feta, oregano & capers	18

DESSERT

Buffalo yogurt custard, baklava praline & date ice cream	16
Chocolate tart with blood orange sorbet	17
Fig parfait, pistachios, Metaxa loukoumades	17
Mocha mousse tartelette petit four	4 ^E

SAMPLE MENUS ONLY

Prices are Subject to Change – 10% surcharge applies on Sundays & 15% on Public Holidays

*Groups of 6 or more are required to dine on Vesperience Sharing Menu