

dining abode

WITH THOMAS JOHNS

4-Course Menu

Course 1

Charred Yamba Prawns, Carrot, Nori, Sesame, Lime
Whiting Fillets, Spanner Crab, Cauliflower, Sea Urchin Emulsion
Seared Tuna Crudo, Pomegranate, Cucumber, Soy, Ginger
Miso Roast Quail, Pumpkin, Smoked Corn, Mandarin Vinegar

Course 2

Steamed Murray Cod, Soybeans, Coriander, Fish Broth
Roast Duck Breast, Szechuan Pepper, Beetroots, Blackberries
Seared Scallops, Fennel, Black Fungi, Seaweed Emulsion
Crisp Pork Belly, Sea Succulents, Dashi, Kohlrabi

Course 3

Roast Lamb Loin, Shoulder, Smoked Eggplant, Radicchio, Yoghurt
Cod Fillet, Crab, Pressed Potato, Charred Brussel Sprouts, Bonito Sauce
Panfried Bar Cod, Prawn, Fennel, Sea Greens, Shellfish Reduction
Aged Angus Beef Sirloin, Charred Onions, Blush Turnips, Parsley Emulsion

Course 4

Dark Chocolate Mousse, Passionfruit Curd, Pistachio, Mandarin Sorbet, Jaffa Crisp
Rhubarb, Quince, Davidson Plum Tart, Verbena Mascarpone
Coconut Sponge, Strawberries, Verbena Cream, Raspberry Sorbet
Cremeux Agental Brie, Glazed Figs, Crackers, Grissini, Toast, Lavosh

4-course menu at \$175 per person (minimum 10 guests)

- Includes 4-Course Menu, Seasonal Vegetables, Organic Bread
- Chef, Kitchen Assistant
- Crockery, Cutlery
- Menus based on 1 selection per course