

88 MELBOURNE

ENTRÉE

Signature entree - John Dory

Peppered John Dory, grilled scallops, shaved zucchini, verjus dressing

King crab

Elk leaf, sea salmon caviar, avocado, truffle salt

BBQ duck

Victorian abalone, enoki mushroom, herbal tea

Beef tartare

Anchovy potato salad, pickled carrot, crisp wafer

MAINS

Signature dish - Queensland crispy skinned barramundi fillet

Beetroot borscht, sugar pea, heirloom carrot, silken celeriac

Yarra Valley lamb two ways

Lamb loin, braised neck, artichoke mousse, parsley vinaigrette, olive dust

Chargrilled chicken breast

Truffled cauliflower, ancient grain, bronze fennel

250g grass fed sirloin steak

Bone marrow parsley butter, potato datschi, mushrooms, chard shallots

Sides served to the table

Twice cooked potato, chives, extra virgin olive oil
Summer greens, heirloom tomato, strawberries, zucchini, lemon dressing

DESSERT

Signature dish - macaroon sandwich

Lychee cream, raspberry jelly, berries sauce

Almond moelleux

Island cocktail confit, light vanilla cream, passion mango sauce

Lemon cream tart

Soft top meringue, Chantilly cream, white chocolate wafers, popping pearls

Premium Australian cheese board

Roasted peach crush, glazed fig jam, lavosh, crackers
