

THE PEARL EXPERIENCE

Chefs selection of the best oysters - served 3 ways

2021 Jo Landron Muscadet Sèvre et Maine La Louvetrie

Caviar Sandwich
Brioche, egg yolk, crème fraiche, Osetra caviar

Smoked Anchovy
Cantabrian anchovy, mascarpone, nduja, homemade fennel focaccia

Beef Tartare
Cape Grim tenderloin, potato galette, native pepper

NV Champagne de Saint Gall (Grower Champagne)

King Crab
Alaskan king crab, macadamia, wild garlic, horseradish

2018 Domaine William Fevre Les Lys 1er Cru

Abalone
Green lip abalone, barley, Jerusalem artichoke, roasted chicken consommé

2020 Domaine Gerard Duplessis Montee de Tonnerre 1er Cru

Tharbogang Quail
Lion's Mane mushroom, hazelnut, native pine

*2019 Domaine de la Pousse D'Or Volnay "Clos d'Audignac" (Monopole)
1er Cru*

Rhubarb
Sheep sorrel, yuzu, meringue

Chocolate Tart
Bitter chocolate, sunchoke caramel, Osetra caviar

2020 Le Tertre du Lys d'Or Sauternes



FOOD TASTING EXPERIENCE - 145PP
MATCHING FRENCH WINES - 95PP

Oysters & Caviar

De la mer à l'âme. (*From sea to soul*)

Oysters are temperature controlled & strictly opened to order

(please note oysters are subject to availability)

ROCK Oysters

Moonlight Flat

Steve Feletti (Batemans Bay)

Moonlight Kisses	6
Clair de Lune	8
The Rusty Wire	9
Rouge (5 year old)	10

Caviar by the Jar - 30gram Served with Pearl's potato crisps

	<i>gm</i>	<i>Jar</i>
Golden Osetra Sturgeon		195
Russian Osetra Sturgeon	10	220

Snacks

Caviar Sandwich <i>Brioche, egg yolk, crème fraîche, Osetra caviar</i>	18
Hokkaido Scallop <i>Tempura potato, scallop ceviche, merlot finger lime, yuzu kosho</i>	18
Smoked Anchovy <i>Cantabrian anchovy, mascarpone, nduja, homemade fennel focaccia</i>	18
Beef Tartare <i>Cape Grim tenderloin, potato galette, native pepper</i>	18

Signature Dishes

King Crab <i>Alaskan king crab, macadamia, wild garlic, horseradish</i>	34
Abalone <i>Green lip abalone, barley, Jerusalem artichoke, roasted chicken consommé</i>	34
Smoked Mussels <i>Portarlington mussels, vichyssoise, pernod, saffron</i>	34
Tharbogang Quail <i>Lion's Mane mushroom, hazelnut, native pine</i>	42
Chocolate Tart <i>Bitter chocolate, sunchoke caramel, Osetra caviar</i>	18

