

THE PEARL EXPERIENCE \$150

Umami Tea

Fresh and dried seasonal aromatics

Selection of oysters

Silver Lake Smoked Eel

Parmesan tuile, crème fraîche, trout roe

Tasmanian Long-Spined Sea Urchin

Brioche crisp, green apple, finger lime

Victorian Salad of the Season

Fresh and grilled, leaves, flowers and vegetables, oyster, horseradish, bergamot

Port Lincoln Nannygai

King prawn, green daikon, watermelon radish, celeriac

Mooloolaba King Prawn

Pomme dauphine, tarragon, kaffir lime

Inverted brioche with cultured butter

Corner Inlet Calamari

Caviar, non-glacé, chive, winter blossoms

Stone Axe Wagyu Rib Eye

Parship, pickled kombu, seaweed jus

Winter Citrus Granita

hot and cold, fresh citrus, mountain pepper

Macadamia Financier

Vanilla ice cream, pine syrup, pouring cream

