

THE PEARL EXPERIENCE

Umami Tea

Fresh and dried seasonal aromats

Selection of oysters

Silver Lake Smoked Eel

Parmesan tuile, creme fraiche, trout roe

South Australian Sand Crab Sandwich

Toasted brioche, green apple, Victorian yuzu

Victorian Salad of the season

Fresh and grilled leaves and flowers, oyster, horseradish, mountain marigold

New Zealand Alphisono

King prawn, mussels, green daikon, watermelon radish, celeriac

Mooloolaba King Prawn

Pomme dauphine, tarragon, kaffir lime

Inverted brioche with cultured butter

Corner Inlet Calamari

Caviar, non glace, chive, winter blossoms

Stone Axe Wagyu Rib Eye

Parsnip, pickled kombu, seaweed jus

Winter Citrus Granita

hot and cold, fresh citrus, black lime

Macadamia Financier

Vanilla ice cream, pine syrup, pouring cream

