

Restaurant
P L A G E

To start

+ Black Périgord Truffle Manjimup WA 22

Add on any of your choices or chef's recommendation *

House-Made Bread white miso butter **6ea**

Raw Zucchini Flower asparagus, crème fraiche, black lime **6ea**

Aburi Beef & Scallop Toast whipped kingfish, smoked Powder **7ea**

Chawanmushi prawns, scallops, black perigord truffle, bisque **27**

Entrée

Broccoli Sea urchin emulsion, white anchovy, nasturtium **23**

Fish Collar black truffle, passion fruit, brown butter **24**

***Black Opal Wagyu MBS 6-7 Carpaccio** whipped kingfish, smoked garlic **34**

King Prawn & Scallop Croquette avruga, sweet corn & saikyo miso **34**

***Grilled Moreton Bay Bug** fermented persimmon, finger limes **52**

Main

***Potato & Herb Gnocchi** fermented mushroom, fiodrtto, black cabbage **32**

Spanish Mackerel brown butter & yuzu kosho, red rice risotto, chard **44**

***Borrowdale Pork Scotch Fillet** macadamia, cauliflower, rhubarb, fennel **41**

***Oakly Wagyu Flank MBS 8-9** tamari & jus, baby peppers, red cabbage **52**

Sides

Fries kombu salt, black garlic aioli **12**

Crispy Brussel Sprouts tamarind, onsen egg, black edamame **21**

B.Y.O. Available (Sun-Thu \$10/ Btl, Fri & Sat \$18/Btl)

10% surcharge on public holiday

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Chef's Selection \$95

5 Glass of Matching Wines \$65

+ Black Périgord Truffle Blue Mountains NSW 22

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Fresh Tangerine caramelised milk, caramelised white chocolate, crispy milk