Meletos

TWO OR THREE COURSE SET MENU 65/80

BUXTON BLACK TRUFFLE SUPPLEMENT

\$25 per person

ENTRÉE

Shark Bay scallops, potato, prosciutto, leek *gf*Scorched octopus, stracciatella, fermented chilli, spring onion *gf*Paroo Kangaroo tartare, saltbush, fermented chilli, crouton *gfo*Goat's curd, truffle honey, grilled sourdough *gfo*Jerusalem artichoke, labneh, miso, maple, hazelnut *gf, v, veo*

MAIN

Cape Grim beef short rib, kohlrabi remoulade, parsley, caper, shallot, lemon df. gf
Roaring Forties lamb backstrap, yoghurt, salsa verde, peas, fennel gf
Hazeldene chicken breast, cauliflower, muscatels, Pedro Ximenez, pine nuts gf, n
Tamarind roasted cauliflower, cashew, puffed grains gf, df, v, ve
Ocean trout, celeriac, mustard, nori gf

SIDE

choice of one

French fries, smoked paprika, Manchego *gf*Leaf salad, shallot, radish, lemon, chives, ricotta salata *gf, v, veo*Brussels sprouts, walnut, preserved lemon *gf, n, v*

DESSERT

70% dark chocolate ganache, mandarin, caramelized white chocolate crumb gf Coconut crème, almond dacquoise, passion fruit, sesame df, gf, n
Poached pear and almond tart, mascarpone, milk crumb
Selection of sorbets, berries, praline df, gf, n

CHEESE

\$25

Selection of cheeses, dried fruits, date and pistachio slice, lavosh, crackers n