

# Lunch Menu

Raw Australian Black Angus beef, soured cream, shredded nori,  
seasoned crispy rice, XO sauce

White cut organic chicken, shaved sea scallops, violet artichokes,  
toasted sesame

Salad of red and Chioggia beetroots, smoked eel cream, fresh  
cherries, beetroot jam, red leaves  
(vegetarian option available)

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Slow roasted Iberico pork jowl, cauliflower cream, shitake  
mushrooms, grilled and glazed Asian pear

Red sea bream, spring onion and ginger congee, beach succulents,  
salted egg yolk, umami broth

Fried seeds and grains, steamed garlic custard, sweet corn,  
Japanese dancing mushrooms, crispy milk

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Cardamom infused egg custard, sugar coated peanuts, sesame,  
crystallised ginger, lemon ice cream

Fresh red cherries, Valrhona chocolate mousse, sugar coated  
hazelnuts,  
sour cherry ice cream


Selection of cheese, walnut and fig bread, sweet pickle  
(supplement \$15++)

2 course \$48++

3 course \$64++

Coffee & Tea \$7++

**Sample menu only**



Raw shaved Japanese yellowtail, white vereduna beetroot,  
land caviar, smoked organic soy

Salad of violet artichokes, Western Australian winter truffles,  
onsen egg yolk, Iberian ham, fresh shaved hazelnuts

Gently poached Fremantle octopus, fermented wild garlic custard,  
fresh almonds, stem lettuce,  
roasted chicken and saffron broth

Australian pasture fed Black Angus beef, buah keluak puree,  
fried pumpernickel, monks beard

Young coconut mousse, jackfruit ice cream, fresh longan,  
sugar coated almonds, ginger cake

5 courses \$135<sup>++</sup>

Wine pairing \$90<sup>++</sup>

*5 Course menu is designed to be ordered by all guests at the table*  
**Sample menu only**

*Whitegrass 8 course discovery menu*



8 course \$220<sup>++</sup> / Wine pairing \$135<sup>++</sup>  
*8 course menu is designed to be ordered by all guests at the table*

***Sample menu only***