

Dinner Menu



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

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


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

3 courses \$108⁺⁺

Wine pairing \$58⁺⁺

3 course menu is designed to be ordered by all guests at the table
*****3 course menu only available Tuesday to Thursday*****

Sample menu only



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

Salad of violet artichokes, Western Australian winter truffle, 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

or

Japanese sweetfish, steamed razor clams, sugar snap peas,
night blooming jasmine, pomelo

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

or

Single origin Peruvian chocolate, red cherries,
candied hazelnuts, nougat, Pedro Ximenez ice cream

5 courses \$170⁺⁺

Wine pairing \$90⁺⁺

5 course menu is designed to be ordered by all guests at the table

Sample menu only

Whitegrass 8 course discovery menu



8 course \$255⁺⁺ / Wine pairing \$135⁺⁺

8 course menu is designed to be ordered by all guests at the table

Sample menu only