

Lunch Menu

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

Sashimi of red sea bream, dried Australian finger lime,
fresh cape gooseberries, ice lettuce, yuzu kosho

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

~~~

Roasted Brittany quail, white turnip cream, grilled onions,  
Tasmanian mountain pepper

Hokkaido scallop, steamed mussels and clams, sweet peas,  
night blooming jasmine, pomelo

Steamed and fried brassicas, toasted grains and seeds,  
onsen egg yolk, truffle butter

~~~

Young coconut mousse, jackfruit ice cream, fresh longan,
almond and ginger cake

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 \$54++

3 course \$70++

Coffee & Tea \$7++

Sample menu only



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

Salad of violet artichokes, onsen egg yolk, Iberian ham,
unripe hazelnuts, ice plant

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

South Australian organic grass fed beef, fermented black beans, raw
mushrooms, costal sea blight, veal broth

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

5 courses \$142⁺⁺

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 \$230** / Wine pairing \$135**
8 course menu is designed to be ordered by all guests at the table

Sample menu only