

## Dinner Menu



Salad of red and Chioggia beetroots, smoked eel cream,  
fresh cherries, beetroot jam, red leaves

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

3 courses \$116<sup>++</sup>

Wine pairing \$58<sup>++</sup>

*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, onsen egg yolk, Iberian ham,  
unripe hazelnuts, ice plant

Salt water poached quail, black garlic mole,  
preserved longans, pickled endive, amaranth

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

or

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

Dragon eye blossom honey, Hokkaido milk jelly,  
burnt honey whip, milk ice cream, dried milk curls

or

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

5 courses \$176<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 \$265\*\* / Wine pairing \$135\*\*  
*8 course menu is designed to be ordered by all guests at the table*

**Sample menu only**