

Audrey's

A LA CARTE

Hors d'oeuvre

- Aquatir premium caviar MP
Oyster selection, red wine, shallot MP
Brioche, butter 12
Crumpet, cod roe, dill 8
Olasagasti anchovy, bone marrow 24

Entrées

- Wild venison tartare, celeriac, pear, walnut, tendon 36
Hiramasa kingfish, ama ebi prawns, mandarin, macadamia, gerarldton wax 32
Zucchini flower, spanner crab, white asparagus, lobster bisque 38
Handmade macaroni, mushroom, pinenut, parmesan 34

Mains

- Bass grouper, bacalla, broad beans, peas, seeds 58
Murray cod, vermouthe, basil, heirloom zucchini, cocoa 62
Wagyu short ribs, shiitake, wasabi, endive 69

Sides

- Butter lettuce, radish, shallot, soft herbs 15
Hawkes farm kipflers, rosemary, garlic 15

Desserts

- Audrey's vacherin, leatherwood honey, yellow kiwi, almond 25
Chocolate delice, vanilla, lime, thyme 25
Artisan cheese selection, condiments, lavosh 18 / 38

