

Audrey's

SEAFOOD DECADENCE

CAVIAR BUMP

AQUATIR PREMIUM CAVIAR, MOLDAVA

Sterlet

delicate mild flavour

\$12

CAVIAR 10G TIN

ANNA DUTCH CAVIAR, NETHERLANDS/CHINA

Siberian

clean flavour, creamy and buttery palate

\$90

Oscietra

pure, quite rich, hints of hazelnuts and butter

\$95

Siberian Gold

creamy, silky and nutty

\$110

Beluga

creamy, silk and buttery pallet

\$160

OYSTER SELECTION

Shucked to order, with red wine vinegar, shallot

\$MP

Sydney rock, Camden Haven, NSW

full, rich, round and long with creamy characteristics

Royal Miyagi, Boomer Bay, TAS

sweet mild taste, creamy, crisp minerality

Albany rock, Oyster Arbour, WA

gentle sea spray brine, with grassy undertones

Audrey's

BUTCHER'S CORNER

WAGYU

MBS 9+ FULL BLOOD WAGYU, ROBBINS ISLAND, TAS

Rib eye	1.5kg	\$600
Rib eye	1.1kg	\$450
Delmonico steak	600g	\$300

PURE BLACK WAGYU, BARLEY FED, GIPPSLAND, VIC

Hanger steak	250g	\$62
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Served with brassica, sesame, white beech mushroom, black harlic

Add fresh black truffle \$25

SEAFOOD PLATTER FOR TWO

FRUITS DE MER

Selection of fresh seafood and sashimi, served with condiments	\$150
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