

Audrey's

LUNCH SET MENU

2 courses \$75 3 courses \$90

Choice of entrée

Wild venison tartare, celeriac, pear, walnut

Cape Schanck farm heirloom tomatoes, Main Ridge goat's curd, coffee, sea lettuce

Hiramasa kingfish, ama ebi prawns, mandarin, macadamia, gerarldton wax



Choice of main

Murray cod, vermouth, basil, heirloom zucchini, cocoa

Handmade macaroni, mushroom, pinenut, parmesan

Pure Black wagyu hanger steak 200g, brassica, sesame, mushrooms, black garlic

Sides

Mixed leaves, radish, shallot, soft herbs 15

Hawkes farm kiplers, rosemary, garlic 15

Caulilini, lion's mane, pine nuts 18



Choice of dessert

Audrey's vacherin, persimmon, cherry blossom, almond

Chocolate delice, vanilla, lime, thyme

Artisan cheese, condiments, lavosh

Please note, this is a sample menu subject to changes



Audrey's

CLASSIC SET MENU

\$140

Brioche, butter



Gougère, cauliflower, truffle pecorino
Yellow fin tuna, avocado, black garlic



Hiramasa kingfish, honey bug, bush tomato, pink peppercorn



Rangers Valley wagyu scotch fillet, barletta onion, nasturtium, bunya nut



Audrey's vacherin, persimmon, cherry blossom, almond

Supplements

Zucchini flower, spanner crab, sweet corn, lobster bisque 25

Wild venison tartare, Brazil nut, burnt apple, fennel pollen 18

Windarra duck, Abrolhos scallop, sorrel, beetroot, king brown 45

Artisan cheese selection, condiments, lavosh 18



Audrey's

SIGNATURE SET MENU

\$190

Brioche, butter



Crumpet, cod roe, dill

Gougère, cauliflower, truffle pecorino

Yellow fin tuna, caviar, avocado, black garlic



Hiramasa kingfish, honey bug, bush tomato, pink peppercorn



Handmade rigate pasta, shiitake, truffle pecorino



Rangers Valley wagyu scotch fillet, barletta onion, nasturtium, bunya nut



Blood orange, lemon verbena, yoghurt



Audrey's vacherin, persimmon, cherry blossom, almond



Craquelin choux

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CAVIAR

Bump

Aquatir, Moldava

Caspian *creamy, salty, smooth* 16

10g Tin

Anna Dutch caviar, Netherlands & China

Oscietra *creamy, silky and smooth* 110

Oscietra gold *creamy, silky and smooth* 110

Beluga *creamy, silky and buttery* 160

OYSTER SELECTION

Shucked to order, red wine vinegar, shallot MP

Sydney rock, Merimbula River, NSW

Full, rich, round and long with creamy characteristics

Royal Miyagi, Boomer Bay, TAS

Sweet mild taste, creamy, clean texture

Pacific, Port Douglas, SA

Fresh brininess, crisp and clean finish

Fruits de mer

Selection of fresh seafood and sashimi, served with condiments 85

HORS D'OEUVRE

Brioche, butter 12

Crumpet, cod roe, dill 8

Olasagasti anchovy, bone marrow 24

Raw scampi, wasabi, yuzu, elderflower 18

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ENTRÉES

- Wild venison tartare, Brazil nut, burnt apple, fennel pollen 36
Cape Schanck farm heirloom tomatoes, Main Ridge goat's curd, coffee, sea lettuce 21
Hiramasa kingfish, honey bug, bush tomato, pink peppercorn 36
Zucchini flower, spanner crab, sweet corn, lobster bisque 38
Handmade rigate pasta, shiitake, truffle pecorino 34

MAINS

- Murray cod, baccala, snow peas, seeds 58
Giant grouper, vermouth, basil, heirloom zucchini, cocoa 62
Coral trout, seaweed beurre blanc, wild rice, chicharron, daikon 69
Ryukyu Berkshire pork rack, rhubarb, capers, mustard leaves 69
Windarra duck, Abrolhos scallop, sorrel, beetroot, king brown 72

BUTCHER'S CORNER

All steaks served with brassica, sesame, white beech mushroom, black garlic

Rangers Valley MBS 9+ Full blood Wagyu, NSW
Scotch fillet 450g 240

Robbins Island MBS 9+ Full blood Wagyu, TAS
Rib eye 800g 380

A5 Full blood wagyu MBS12+, Hokkaido, Japan
Scotch fillet 300g 275

Sir Harry Full blood Wagyu MBS 9+, NSW
Eye fillet 220g 135
Chateaubriand 500g 290

Pure Black Wagyu MBS 6/7, VIC
Hanger steak 250g 65
New York strip 500g 170
T-Bone 1kg 320

Sides

- Mixed leaves, radish, shallot, soft herbs 15
Hawkes farm kipflers, rosemary, garlic 15
Caulilini, lion's mane, pine nuts 18

Please note, this is a sample menu subject to changes

