

WALTER'S LOUNGE

Chef's Shared Tasting Menu

Course 1

Cured Salmon – turmeric – fennel – lime – tamarind –
puffed buckwheat – tomato flesh

Course 2

Eggplant – mozzarella whip – smoked eggplant pureé – fresh basil
– spiced cashews – hummus foam

Course 3

Pork Jowl – master stock – pomegranate glaze – coconut – pineapple

Course 4

Wagyu Beef – sweet potato textures – balsamic witlof –
cheddar aioli – gremolata
Served with Mixed Greens

Course 5

Baked Triple Cream Brie – maple mushroom – sour dough

Course 6

Peanut Butter & Banana – peanut butter ice-cream – banana
– salted peanut brittle – roast white chocolate

5 Course \$60pp / \$100pp with wine
(without Baked Brie)

6 Course \$70pp / \$120pp with wine