

# MIEL BOURNE

TUES 6 NOV

*rye*

## *on arrival*

Rye toast, whipped trout mousse, shaved fennel, pickled onion, salmon roe  
Royal miyagi oyster, rice wine, soy, ginger dressing

## *to share*

Tuna sashimi, fresh Tasmanian wasabi, ponzu, kohlrabi, black sesame mayo  
BBQ king prawns, brown butter, capers, chilli, lemon  
Chargrilled wagyu rump cap 7+ served medium, red wine sauce  
served with;  
Truffled mac and cheese  
Spring garden salad, peas, mint, feta, herb dressing  
Broccolini, lemon, olive oil, hazenuts, parmesan

## *dessert*

Caramelised lemon tart, vanilla crème fraiche

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