

# ARIA

## One

Warm roasted cauliflower salad with dill and currant grapes\*

Shelled Pacific oysters with elderflower and green apple

Sashimi of dusky flathead with radish and coriander

Southern calamari with Iberico Jamon, dashi custard and shiitake mushroom tea

Smoked chicken with pickled pumpkin and green goddess dressing

Roasted onions with Époisses cheese and black truffle emulsion\*

Grilled kangaroo with beetroot, sprouted lentils and lemon aspen

## Two

Miso baked eggplant with hazelnuts, braised mushrooms and green shallot\*

Murray cod with finger limes, fennel and succulents

Cone Bay barramundi with grilled cabbage and smoked dulse

Roasted Casino veal chop with heirloom carrots and liquorice root

Slow cooked lamb neck with tomato, foraged greens and white anchovy

Grilled Rangers Valley flat iron beef with watercress, yuzu and soy dressing

## Three

Mango and passionfruit soufflé with roasted rice ice cream

Strawberries and figs with chamomile ice cream and dulcely caramel

Raspberries with Chantilly cream and vanilla meringue

Blueberry pressed pineapple with coconut sorbet and autumn herbs

Valrhona chocolate ganache with orange, hazelnuts and milk ice cream

Selection of Australian and international cheeses