



Tasting Australia, a five element degustation experience at...

EMBER & VINE

WATER

Steamed SA King Tiger Prawn & Crayfish Mosaic (GF)

Thai basil & coconut broth, coastal greens, ikura and micro coriander

FIRE

Ember King Oyster Mushroom (GF)

Beerenberg taka tala glaze, chimchurri labneh, pickled onion and nasturtium

AIR

Charlie Black Coffee Rubbed Duck Breast (GF)

Charred beetroot gel, celeriac cream, star anise and pepper berry jus

EARTH

36 degree South Beef Tenderloin (GF)

Pomme truffle mash, grilled heirloom carrots, crispy taro and smoked bone marrow gravy

SPIRIT

65% Dark Chocolate Entremets (GF)

Pistacio mascarpone, Davidson plum gel and edible gold