

subo

First Winter Menu 2018

CARPACCIO OF HARVEY BAY SCALLOPS

jamon, nori & XO

STEAMED CHAWANMUSHI

soy braised trompettes, morels, chanterelles, shiitake & baby king browns

supplement of fresh Deloraine (TAS) black truffles \$15

CAPE GRIM SHORT RIB COOKED OVERNIGHT IN GUINNESS AND RED WINE

bagna cauda, turnip & fried herbs

PASSIONFRUIT AND SESAME

BANANA CREAM PIE

cocoa nib & tonka bean

\$95 per person

Dietary requirements can be accommodated given prior notice

'Best accompanying' wine from our list served on request

Additional cheese course: \$20 per serve