



Degustation Menu

Five course menu for \$115 per person

Enjoy paired with matching wines by La Boheme additional \$49

Sourdough | smoked butter

FIRST COURSE

Fremantle octopus | potato crisp | coriander & almond pesto | fermented chilli mayo

Classic beef tartare | puri | curry tartare

Paired with La Boheme Cuvee Blanc Sparkling, Yarra Valley, VIC

SECOND COURSE

Heirloom beetroot salad | goat cheese ice cream | radicchio

Paired with La Boheme Act One Riesling, Yarra Valley, VIC

THIRD COURSE

Crayfish & prawn agnolotti | butternut pumpkin | pepita pesto | lemon bisque sauce

Paired with La Boheme Act Three Pinot Gris, Yarra Valley, VIC

FOURTH COURSE

Wagyu beef sirloin | cauliflower cheese croquette & puree | hazelnut | cavolo nero (n)

Paired with La Boheme Missing Act Cabernet Sauvignon, Yarra Valley, VIC

DESSERT

Honey cake & white chocolate mousse | popping candy | yoghurt sorbet | honey tuille (v)

Paired with De Bortoli Botrytis Semillon, Yarra Valley, VIC

df: Dairy free | gf: Gluten-free | n: Contains nuts | v: Vegetarian

HEAD CHEF FRANTISEK ILIZI

No separate billing. Please discuss with your waiter should you have any dietary requirements.