

THE INGLESIDE LUNCH

JULY 2024

Entrée:

Heirloom Tomatoes - *jamon serrano, fresh & fermented tomatoes, smoked stracciatelle, mint, basil*

or

Charred Asparagus - *crab beurre blanc, prawn oil, salmon roe, fresh herbs*

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Main:

Grilled Octopus - *smoked pepper squid garum puree, black garlic aioli, herb aioli, prawn oil, charred fennel*

or

Smoked Hungarian Duck Leg - *smoked and slow cooked, grilled endive salad, celery vinaigrette*

or

Tajima MBS 6-7 Koji Picanha - *shio koji, pomme puree, slow roasted onion (+\$21)*

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Dessert:

Deconstructed Lemon Meringue Tart - *yuzu granita, smoked ice cream, lavender lemon curd, frozen meringue, thyme crumb (+\$15)*

or

Smoked Chocolate Brownie - *Belgian chocolate, grilled pineapple, coconut foam (\$18)*

or

French Cheese Plate - *seasonal selection, honey, crackers (+\$25)*

\$58++

THE INGLESIDE EXPERIENCE

JULY DINNER COURSE MENU 2024

Seasonal Snack Courses:

Tuna Tartare Tartelette - maitake shoyu, yuzu, sesame, french caviar

Truffle Toast - brioche, foie gras mousse, sauternes gel, aged balsamic vinegar, fresh black truffles

Sweet Prawn - raw, shellfish arancini, prawn roe, smoked kelp vinegar

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Entrée (Choose One):

Hokkaido Scallop Crudo - cured in kombu, smoked pickled apples, lacto tomato dressing, fingerlime, herb oil

Oyster & Mushrooms - wood fired locally grown specialty mushrooms, oyster emulsion, dry aged beef garum, fresh herbs

Mozambique Carabinero Prawn - flambadou with dry aged beef fat, shrimp and rose garum, burnt lemon **(+\$32)**

Maitake & Pork - split pea miso glaze, confit pork cheek, shio koji sauce, crispy kale

Hand Cut Wagyu Tartare - bone marrow, coffee shoyu, celery vinegar, roast chicken garum, cured egg yolk **(+\$24)**

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Main Course (Choose One):

Atlantic Octopus - smoked pepper squid garum puree, black garlic aioli, herb aioli, prawn oil, charred fennel

Hungarian Duck Breast - 7 days aged, pickled gooseberry, parsnip puree, lacto blueberry 'bordelaise'

Pacific White Cod - split pea miso glaze, burnt leeks, toasted hazelnuts, koji butter, champagne sauce, fresh black truffles **(+\$12)**

Tajima MBS 6-7 Wagyu Picanha - shio koji, pomme puree, slow roasted banana shallot **(+\$21)**

A5 Miyazaki Sirloin - 35 days aged, broccolini, slow roasted garlic **(+\$80)**

Black Angus Beef Short Ribs - smoked with lychee wood, mushroom garum, celeriac puree, citrus pepper paste, pickled jalapeño, sesame **(+\$15)**

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Dessert (Choose One):

Deconstructed Lemon Meringue Tart - yuzu granita, smoked ice cream, lavender lemon curd, frozen meringue, thyme crumb

Smoked Chocolate Brownie - Belgian chocolate, grilled pineapple, coconut foam, honey tuile

Caviar and Hazelnut - caviar, hazelnut panna cotta, herb oil, sourdough bread miso butterscotch **(+\$18)**

French Cheese Plate - seasonal selection, honey, crackers **(+\$10)**

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Mignardise:

Seasonal Chocolates

\$128++