

THE INGLESIDE EXPERIENCE

NOVEMBER DINNER COURSE MENU 2024

Seasonal Snack Courses:

Hokkaido Scallop Crudo - kombu, fingerlime, pickled apple, lacto fermented tomato dressing, verbena

Tuna Tartare Tartelette - maitake shoyu, yuzu, sesame, kombu salt, French caviar

Truffle Toast 2.0 - brioche miso mousse, aged balsamic vinegar, fresh black truffles

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Entrée (Choose One):

Cured Mackerel - burnt with red hot coals, local kuning garum, jalapeño dressing, crustacean oil

Hand-Harvested Greenlip Abalone - sous vide and finished on the grill, abalone liver beurre blanc, French caviar **(+\$18)**

Spanish 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 **(+20)**

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Main Course (Choose One):

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

Wild-Caught Red Alfonsino - 4 days aged, herb and anchovy sauce, fish veloute with chicken garum, crispy capers **(+\$16)**

Venison Tenderloin - squash puree, pickled blackberry, crispy broccolini, black olive dust, lacto fermented blueberry 'bordelaise'

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

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

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Dessert (Choose One):

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

Honey & Yoghurt - greek yoghurt ice cream, pistachio sponge, compressed strawberries, olive oil snow, lacto fermented strawberry honey **(+\$7)**

Smoked Chocolate Brownie - Belgian chocolate, grilled pineapple, coconut foam, walnut crumble

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

French Cheese Plate - Les Pasquetetres Camembert, Bleu de Causses, Buchette Cendre, honey, nuts, crackers **(+\$10)**

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Mignardise:

Seasonal Chocolates

\$128++

Ala Carte Side Add Ons:

Truffle Pomme Puree - beef tallow, fresh black truffles **\$12**

Grilled Asparagus - paprika, black garlic salt **\$10**

Lions Mane Mushroom - beef garum, locally grown herbs **\$12**

Blistered Cherry Tomatoes - aged balsamic vinegar **\$8**

THE INGLESIDE LUNCH

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Entrée:

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

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

Oyster & Mushrooms - wood fired locally grown specialty mushrooms, oyster emulsion, dry aged beef garum, fresh herbs **(+\$6)**

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Main:

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

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

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

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

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Dessert:

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

Honey & Yoghurt - greek yoghurt ice cream, pistachio sponge, compressed strawberries, olive oil snow, lacto fermented strawberry honey **(+\$22)**

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

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

\$58++