

THE INGLESIDE DINNER

ALA CARTE

BITES

Fresh Oyster - Huitre de Céline N1 , sake-ponzu jelly, *smoked kelp vinegar*, shiso
\$8

Smoked Salmon - beetroot & gin cured smoked salmon, salmon roe, creme fraiche, lemon, verbena
\$9

Tuna Tartare Tartelette - *mushroom shoyu*, yuzu, sesame, kombu salt, Kaluga Queen caviar
\$18

Truffle Toast 2.0 - *brioche miso mousse*, aged balsamic vinegar, seasonal fresh black truffles
m.p.

Wagyu Bresaola - pickled gooseberries, pickled shallots, cornichons, hazelnuts
\$15

ENTRÉE

Heirloom Tomatoes - *fermented* and fresh, smoked stracciatella, mint, basil, jamon
\$21

Hokkaido Scallops - cured in kombu, pickled green apples, finger lime, herb oil, lacto fermented tomato dressing
\$28

Burnt Mackerel - cured in salt & sugar, *kuñing garum*, jalapeño dressing, crustacean oil
\$25

Spanish Carabinero Prawn - flambadou with dry aged beef fat, *rose & shrimp garum*
\$48

Maitake & Pork - *split pea miso glaze*, confit pork cheek, *shio koji sauce*, crispy kale
\$23

Wagyu Tartare - roasted bone marrow, *coffee shoyu*, *celery vinegar*, roast chicken *garum*, capers, cured egg yolk
\$38

MAINS

Atlantic Octopus - *smoked pepper squid garum puree*, black garlic aioli, herb aioli, herb oil, charred fennel
\$46

Channel Rockfish - dry aged, *roasted chicken garum*, herb & anchovy sauce, crispy capers
\$50

Venison Tenderloin - *shio koji*, squash puree, pickled blackberry, crispy broccolini, black olive dust, *lacto fermented blueberry 'bordelaise'*
\$52

Lampino Iberico Chuletero - dry aged for 14 days, pickled chanterelles, *charred corn brushed with beef garum*, burnt onion & potato skin puree, marsala sauce
\$58

Tajima MBS 6-7 Wagyu Picanha - *shio koji marinade*, slow roasted banana shallot
\$65

Miyazaki A5 Striploin - dry aged for 35 days, slow roasted garlic, wasabina
\$128

SIDES

Sourdough Bread - *seasonal fermented butter*
\$8

Truffle Pomme Puree - beef tallow, butter, seasonal fresh black truffles
\$15

Grilled Asparagus - paprika, beurre blanc
\$11

Braised Cabbage Wedge - duck fat, *garum stock*, black garlic salt, chives
\$10

Golden Oyster Mushrooms - locally grown, *beef garum*, pine nuts, marinated yolk
\$12

Prices are subjected to 10% service charge and 9% GST.

DESSERTS

Deconstructed Lemon Meringue Tart - *yuzu granita, smoked vanilla ice cream, lavender lemon curd, frozen meringue, thyme crumb*
\$19

Honey & Yoghurt - *greek yoghurt ice cream, pistachio sponge, compressed strawberries, olive oil snow, lacto fermented strawberry honey*
\$24

Smoked Chocolate Brownie - *Belgian dark chocolate, grilled pineapple, coconut foam, walnut crumble*
\$21

Caviar and Hazelnut - *Kaviari transmontanus caviar, hazelnut panna cotta, herb oil, sourdough bread miso butterscotch*
\$32

French Cheese Plate - *Les Pasquetetres Camembert, Bleu de Causses, Buchette Cendre, honey, nuts, crackers*
\$28

DESSERT WINES

Hetszolo Tokaj Aszu 5 Puttonyos 2010 - *furmint, Tokaj, Hungary*
\$25 / \$173

Chateau Rieussec 2015 - *sauvignon blanc, sémillon, Sauternes, France*
\$209

Brandy's Madeira 5 Years - *dual, Madeira, Portugal*
\$21 / \$132

Dow's Port LBV 2018 - *touriga franca, tinta roriz, Porto, Portugal*
\$20 / \$128

THE INGLESIDE LUNCH

SET MENU

Entrée:

Charred Asparagus - beetroot and gin cured smoked salmon, anchovy herb sauce, beurre blanc, hazelnut, herb oil, 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*, hazelnuts, fresh herbs **(+\$8)**

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Main:

Grilled Octopus - *smoked pepper squid garum* puree, black garlic aioli, herb aioli, herb oil, charred fennel **(+\$5)**

Channel Rockfish - dry aged, herb & anchovy sauce, *roast chicken wing garum*, crispy capers **(+\$15)**

Tajima MBS 6-7 Wagyu Picanha - *shio koji*, pomme puree, slow roasted banana shallot **(+\$25)**

Smoked Chicken Leg - smoked with lychee wood, spice rub, *celery vinaigrette*, grilled endive salad

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Dessert:

Deconstructed Lemon Meringue Tart - yuzu granita, smoked ice cream, lavender lemon curd, frozen meringue, thyme crumb **(+\$16)**

Honey & Yoghurt - greek yoghurt ice cream, pistachio sponge, compressed strawberries, olive oil snow, *lacto fermented strawberry honey* **(+\$21)**

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

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

Entrée & Main - \$48++