



Signature Menu

Kangaroo tail pho

Ratatouille Provençale

Bluefin tuna, cantaloupe, mint

King crab

“Steak and eggs”

Duck, duck, duck, cherry

Kingfish crudo, golden beetroot, wasabi, finger lime

Roscoff onion custard, Orkney scallop, morel mushrooms, jus gras

Smoked eel, oyster pearl, sea succulents, Amur caviar

Coral trout, Obsiblu prawn, carrot, vadouvan

Or

Manjimup marron, saffron, rockfish jus, Espelette pepper
course upgrade + \$38

Challans duck, poached quince, Treviso radicchio, parsley root

Or

2GR full breed wagyu beef 9+, morel mushroom farci, spinach, leek
course upgrade + \$38

Blood orange, Meredith's yoghurt, olive oil, tarragon

Marguerite “Opera”

Selection of mignardises

Menu \$288++

Wine pairing \$198++

Mixed pairing \$148++

Temperance pairing \$98++

All prices are subject to service charge and tax

The menu and price are subject to change without prior notice

This menu is available for **dinner** from **Wednesday - Sunday** and **lunch** from **Thursday - Sunday**



Signature Menu (Vegetarian)

Vegetable pho

Ratatouille Provençale

Waldorf-ish

Pissaladière

Carrot and marigold tart

Japanese sweet corn

Golden beetroot, pickled daikon, wasabi, finger lime

Lettuce gazpacho, organic cucumber, sea succulents, tonburi

Green wheat, pistachio, garden herbs

Roscoff onion custard, crosne, morel mushrooms

Crapaudine beetroot risotto, parmesan fondue

Blood orange, sheep's milk yoghurt, olive oil, tarragon

Marguerite "Opera"

Selection of mignardises

Executive Chef Michael Wilson

Chef de Cuisine Herman Lim

Menu \$288++

Wine pairing \$198++

Mixed pairing \$148++

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