



Signature Menu

Wild red kangaroo pho

Ratatouille-ish

Southern bluefin tuna belly, cantaloupe, mint

Steak and eggs

Duck, duck, duck, cherry

Spencer Gulf kingfish crudo, golden beetroot, finger lime, buttermilk

White asparagus custard, king crab, Yarra Valley salmon roe, young ginger

Smoked eel, oyster pearl, Australian native sea succulents, Amur caviar

Pilbara Trap coral trout, lemon kosho, wild fennel, monk's beard

Or

Charcoal grilled Manjimup marron, rockfish jus, saffron, saltbush
course upgrade + \$38

Aged Kinross Station lamb saddle, morel mushroom farci, wild garlic, aubergine

Or

2GR full breed wagyu sirloin 9+, warrigal greens, onion, Sarawak pepper
course upgrade + \$38

Blood orange, Meredith yoghurt, olive oil, tarragon

Marguerite "Opera"

Pastries and chocolates

Menu \$288++

Sommelier Pairings

Three - \$98++ | Four - \$138++ | Six - \$198++

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-ish

French breakfast radish, Kalamata olive

Carrot and marigold

Waldorf macaron

Golden beetroot, pickled daikon, finger lime, buttermilk

Lettuce gazpacho, organic cucumber, Australian native sea succulents, tonburi

Green wheat, pistachio, garden herbs

Roscoff onion custard, crosne, morel mushrooms

Crapaudine beetroot risotto, parmesan fondue

Blood orange, Meredith yoghurt, olive oil, tarragon

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