



Rosé at the Carnival

Lunch Menu

To start

Bread and smoked butter

Entrée

Your choice of

Tartare of Hiromasa king fish, almond, caviar, bitter orange, barrel aged tamari, horseradish

~ or ~

Slow cooked White Rocks Veal Cheek, Pea Basil Veloute, Black Olive Tapenade, Corn Polenta

Mains

Your choice of

45-day dry aged organic porterhouse, fermented red bean butter, baby turnip, broccolini, tendon, horseradish cream

~ or ~

Chargrilled Fremantle yellow fin tuna, green olive caper, marjoram and anchovy oil, royal blue potato crisp, salsa Verdi, pickled tomato emulsion

Dessert

Poached Wanneroo strawberry, Szechuan pepper, soured crème fraiche & white chocolate mousse, extra virgin olive oil cake, bran & hazelnut crumb, basil gel

