

Maggie Joan's

Dining & Bar

Tasting Menu

\$95+ per person | Drinks pairing \$65+
Snacks | Carrot | Prawns | Snapper | Beef | Papaya

A La Carte

Snacks

Our sourdough with butter \$5
Shiso tempura, whipped mentaiko, nori & lime \$3 (each)
Squash financier, macadamia nut & mimolette \$4 (each)
Chicken liver parfait cigar, quince & candied pistachio \$5 (each)
Coffin bay oyster, wasabi & parsley granita \$6 (each)
Baked taleggio, prosecco & rosemary \$11

Entrée

Smoked carrot tartare, miso, mustard seeds & confit egg yolk \$20
Baby school prawns, green apple, romaine lettuce & marie rose \$23
Burrata, smoked almonds & variations of beetroot \$24
Squab pigeon, burnt endive, persimmon & lardo \$24
Hokkaido Scallops, miso beurre blanc, dulce & potato \$24

Mains

Grilled corn ravioli, shimeji mushrooms, hazlenuts & pecorino \$28
(Piedmont White truffle - supplement \$22)
Red snapper, local greens, black garlic & dashi broth \$34
Duck breast, apricot, dates & braised endive \$36
Iberico pork loin, apple puree, cabbage & mustard \$42
Black Angus beef, glazed eggplant, sweet potato & quinoa \$44
Whole Loyang glazed chicken, leg pie & compressed butterhead salad for 2 \$80

Sides

Compressed butterhead lettuce, apple & walnuts \$10
Fried potato, pickled mustard seeds, crème fraiche & chives \$10
Roast carrots, ricotta, apricot & rosemary \$10

All prices are subject to service charge and prevailing government taxes