

Maggie Joan's

Dining & Bar

Lunch

2 Courses \$36++ 3 Courses \$42++

Snacks

Shiso tempura, whipped mentaiko, nori & lime \$3 (each)

Squash financier, macadamia nut & mimolette \$4 (each)

Chicken liver parfait cigar, quince & candied pistachios \$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

Baby school prawns, green apple, romaine lettuce & marie rose

Burrata, smoked almonds & variations of beetroot

Squab pigeon, burnt endive, persimmon & lardo

Hokkaido Scallops, miso beurre blanc, dulce & potato *(\$5 supplement)*

Mains

Grilled corn ravioli, shimeji mushrooms, hazlenuts & pecorino

Red snapper, local greens, black garlic & dashi broth

Iberico pork loin, apple puree, cabbage & mustard

Black Angus beef, glazed eggplant, sweet potato & quinoa

Whole Loyang glazed chicken, leg pie & butterhead salad (for 2 - \$30 supplement)

Sides

Roast carrots, ricotta, apricot & rosemary \$10

Fried potatoes, pickled mustard seeds, crème fraiche & chives \$10

Desserts

Local papaya, olive oil cake & tarragon ice cream

72% chocolate cremeux, honey cream & jasmine granita

Selection of cheeses, wild honeycomb & sesame crackers (\$10 supplement)

Tasting Menu

\$85++ per person / Drinks pairing \$65++

Snacks | Carrot | Prawns | Snapper | Beef | Papaya

All prices are subject to service charge and prevailing government taxes