

Sensory Degustation

January 2021

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Chefs daily Snack

First Course

Steamed Fraser Island Spanner Crab Salad
Whipped Roe and Golden Beetroot Carpaccio

*Second Course**

Handmade Sweet Corn Agnolotti
Lobster Broth with Wagyu Bresaola, and Ginger Oil

Third Course

West Australian Octopus
Cooked over charcoal with Grilled Pepper Puree, Morcilla, and Green Tomato

Fourth Course

Roasted Lamb Rump
*From Armidale NSW, Broccolini, Pencil Leek, and a dressing made from BBQ'd Cos
Leaves*

Fifth Course

Szechuan Pepper infused Gelato
Blood Plum, Italian Meringue, and Crisp Milk Skins

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Four Courses \$79pp - \$155pp with Matching Wines

Five Courses \$95pp - \$185p with Matching Wines

**Note - The Second Course is removed to facilitate the Four Course option*

*Chef Jordon Garcia selects and buys fresh produce daily and may sometimes substitute alternate menu items to
optimise your dining experience. Your waiter will advise.*

*We can easily cater for special dietary requirement, including Vegetarian, Vegan, and others; please give us
notice at time of booking.*

- Annata Restaurant -