



THE ARSONIST

# Premium Feast

RYE SOURDOUGH  
smoked brisket fat butter

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO  
burnt orange, sea herbs, finger lime vinaigrette

BBQ OCTOPUS  
pickled green chili, samphire, fennel

HALF-SHELL SCALLOP  
fermented chilli, parsley

BBQ LOCAL KING PRAWN  
garlic, samphire

COAL ROASTED PUMPKIN  
smoked goats curd, pickled pumpkin, nduja

STOCKYARD BLACK LABEL WAGYU SIRLOIN  
marble score 8-9

CHERRYWOOD-SMOKED WOLLEMI DUCK BREAST  
fermented cocoa bean, foie gras mousse, burnt blueberry,  
pickled watermelon rind

BURNT HEIRLOOM TOMATOES  
burrata, smoked black olives, spring leaves

PARIS MASH  
dripping

THE ARSONIST CRÈME BRULÉE  
macadamia and bitter orange biscotti

SMOKED CRUFFIN  
passionfruit ice cream, thyme

\$160 pp