



THE ARSONIST

Premium Feast

RYE SOURDOUGH
smoked brisket fat butter

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

OLD KEMPTON WHISKY BARREL SMOKED BURRATA
tomato, baba ganoush, saltbush za'atar

BBQ OCTOPUS SKEWER
pickled green chili, samphire, fennel

HALF-SHELL SCALLOP
fermented chilli, parsley

BBQ LOCAL KING PRAWN
garlic, samphire

STOCKYARD KIWAMI WAGYU SIRLOIN
marble score 9+

CHERRYWOOD-SMOKED GRIMAUD DUCK BREAST
apricot relish, stone fruit, braised radicchio

COAL-ROASTED PUMPKIN
goat's curd, pickled pumpkin, nduja

PARIS MASH
dripping

THE ARSONIST CRÈME BRULÉE
macadamia and bitter orange biscotti

SMOKED CRUFFIN
passionfruit ice cream, thyme

\$160 pp