



THE ARSONIST

Premium Feast

RYE SOURDOUGH
smoked brisket fat butter

PACIFIC OYSTER
davidson plum and burnt raspberry vinaigrette, wild scampi caviar

LIMECELLO CURED KINGFISH
burnt orange, sea herbs, finger lime dressing

HALF-SHELL SCALLOP
fermented chilli, parsley

BBQ LOCAL KING PRAWN
garlic, samphire

STOCKYARD BLACK LABEL WAGYU SIRLOIN
marble score 8-9

CHERRYWOOD-SMOKED WOLLEMI DUCK BREAST
fermented cocoa bean, foie gras mousse, stone fruit

BLISTERED HEIRLOOM TOMATOES
yuzu kosu, pickled daikon, koji cultured cream, garlic

PARIS MASH
dripping

THE ARSONIST CRÈME BRULEE
macadamia and bitter orange biscotti

SMOKED CHOCOLATE
raspberry, sunshine and son's 'mr barista' marshmallow

\$160 pp