

Estelle

The classic Estelle degustation
5 course chefs tasting menu 90
Beverage pairing 60

Snack

Wholemeal sourdough, churned butter 4
Chicken wings, shiitake, kelp 2 for 8
Sardine on toast, rouille, bottarga 5
Veal tendon, sesame seeds, coffee 10

Entrée

Baby corn, truffle, parmesan 24
Blue mackerel, smoked eel, cucumber 22
Lamb tartare, fermented peppers, almond 23
Spanner crab, rockmelon sunrise, lime 25
Kangaroo, blood plum, endive, macadamia 23

Main course

Eggplant, quinoa, white soy, brown butter 26
Hand rolled macaroni 'cacio de pepe', guanciale 29
Yellowfin tuna, zucchini, seaweed 36
Whole flounder, black beans, mussel XO 34
Berkshire pork, mustard leaf, kohlrabi 35
Sher wagyu 9+ rump cap, allium, buckwheat 39

Side

Estelle Pomme Anna 12
Grilled baby gem, shallot 10
Young carrots cooked in their juice 12
Heritage tomato, buffalo yoghurt, pumpkin 10

Unlimited sparkling water for 5 per person

Please note a 1.5% credit card surcharge applies to Mastercard, Visa & AMEX payments