



Veuve Clicquot

■ REIMS FRANCE ■

DINING IN THE DOMES

Glass of Veuve Clicquot Champagne

Sourdough Baguette | Caramelised Butter | Smoked Salt

WA Shark Bay Scallop | Cauliflower Puree | Strawberry Vinegar

Buffalo Mozzarella | Witlof | Fig | Vino Cotto | Macadamia

Grass Fed Beef Tartare | Brown Shimeji | Smoked Bone Marrow | Egg Yolk Puree |
Truffle Mayo

Brisbane Valley Quail | Beluga Lentils | Speck | Oyster Mushroom | Smoked Yoghurt

Chauvel Citrus Fed Wagyu MBS 6-7 Rump Cap | Green Peppercorn Mustard | Jus
Potato Gnocchi | Urbin Valley Mushrooms | Truffle Butter | Porcini Crumb | Pecorino

Chips | Herb Salt | Aioli

Mixed Leaf Salad | Soft Herbs | Lemon Vinaigrette

Valrhona Nyangbo Chocolate Tart | Biscuit Crunch | Dulce De leche |
Tahitian Vanilla Cream

\$160pp



CUSTOMS HOUSE
BRISBANE