

# Veuve Clicquot

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## DINING IN THE DOMES

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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 —