

Veuve Clicquot

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 | San Danielle Prosciutto | beetroot |
Candied Walnuts | Radicchio

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