

# OSTĒR

## Dinner Menu

### Tasting Menu

6 Courses	120pp
Matching Wines	80pp

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Full Table Must Participate To The Chef Menu

### Starters

Housemade Sourdough / Manna Hill Estate EVOO	7
Housemade Mix Nuts Glazed With Vyvian's Honey & White Soy	8
Toolunka Creek Mixed Olives	9
Chicken Liver Pâté / Tawny Port Jelly / Clingstone Peach Chutney / Housemade Brioche Bread	26
Selection Of Local Salumi / "Giardiniera" Style Vegetables	35
Dry Aged King Fish Crudo / Parsley And Oyster Emulsion / Crispy Kale	27
"Vannella" Buffalo Mozzarella / Romesco / Olive Puree / Basil Oil	25

### Pastas

Housemade Bottoni / Spinach / Ricotta / Crispy Saltbush / Provolone Foam	35
Rigatoni "Gentile" / Smoked Amatriciana Sauce / Pecorino	36
"Aironi" Risotto / Hubert Cheese / Lemon Ash / Organic Lemon	30
Housemade Squid Ink Cavatelli / Broccolini / Tiger Prawns / Aromatic Pangrattato	39

### Mains

Roaring Forties Lamb Backstrap / Pea Puree / Zucchini & Squash Millefeuille / Green Oil Split Jus	46
Grilled "Mushroom Forestry" Mushrooms / Buttermilk / Seaweed / Dill Oil	30
Market Fish	MP
300gr Grass-Fed "Galician" Cube Roll MB2+ / Beef Jus / Selection of "Newman's Mustards"	59

### Sides

Heirloom Tomatos / Pickled White Onions / Red Chicory	15
Farmer Salad / Pink Daikon / Verjus Dressing	15

### Desserts

Mr Black Coffee Tiramisù	16
Burnt Basque Cheesecake / Passionfruit / Geraldton Wax Ice Cream	17
Dark Chocolate Cremoso / Burnt Lemon Gelato / Coconut Foam / Poached Plums	17
Ostēr Affogato / Housemade Coffee Liquor / Cardamom Gelato	15
Local Cheese & Condiments	16