

THE CHARLOTTE

ON ARRIVAL

Artisan Bread with Smoked Wagyu Butter Sesame crusted Sonoma soy & linseed sourdough, smoked Wagyu fat butter, lava salt

ENTRÉE (choice of)

Kingfish Ceviche Cured Hiramasa kingfish, garlic crème fraîche, gin and citrus dressing, pickled radish, coriander

Burrata Confit peach purée, charred peach, harissa

Mayura Rump Tartare Free-range egg yolk, condiments, Dijon mustard, bottarga, chicken salt & shoestring fries

MAIN COURSE (choice of)

Fillet 300g Collinson & Co, Grass Fed, MB3+
Grilled to your liking, served with chips or salad and a choice of sauce

Eye of Rump 300g Mayura Platinum Wagyu, Grain Fed 450 Days, MB9+
Grilled to your liking, served with chips or salad and a choice of sauce

Jerusalem Artichoke Risotto Roast artichoke, koshihikari rice, soy egg yolk, artichoke crisps

Toothfish Pan-fried with lemon & caper beurre noisette, steamed clams, karkalla

SWEET ENDING (choice of)

Barbara Poached rhubarb, baked vanilla custard, butter biscuit, blood orange sorbet

Chérie Baked cherry & almond clafoutis pudding, cherry coulis, vanilla ice-cream