# Salt grill & Sky bar

## Tasting Menu

160 per person
260 per person including Sommelier's wine choice

Last order for lunch 13.00 / dinner 21.00

Sydney rock oyster two ways

Geraldton kingfish, Yarra Valley salmon pearls, avocado cream, herb oil
*Janzs Premium Rose NV, Pipers River Tasmania*

Heirloom tomato & fig salad, smoked curd, nocella olive, aged sherry
*Yalumba The Y series Pinot Grigio 2018, Eden Valley South Australia*

Wagyu tartare, kimchi, confit yolk, toasted brioche, nori
*Marques de Casa Concha Chardonnay 2017, Limari Valley Chile*

Bangalow pork cheek "adobo", soubise,
adobo glaze, pickled cucumber, green mango, puffed rice
*Yalumba Old Bush Vine Grenache 2016, Barossa Valley South Australia*

Westholme Wagyu, caramelized celeriac, blue foot mushroom, truffle jus
*La Chamiza Martin Alsina Malbec 2014, Mendoza Argentina*

Coconut panna cotta, mango, kaffir lime granita, pandan sago
*Yalumba FSW8B 2017, Wrattonbully South Australia*

Petit four

Please note a 10% service charge and 7% GST will be added to the final bill