

APPETISER

FUCK ART LET'S EAT—34

LICK THINE GOLDEN DAVID WALSH'S FINGER | Tomato, lemongrass & saffron
PASSARD'S EGG | Hollandaise ice cream, broccolini, parmesan cream & chive oil
GUCCI OYSTER | Kombucha pearls, fermented cucumber, crème fraîche, bonito flakes
FLAVOURS Of BÁNH MÌ | Mushroom paté, pickled daikon, carrot & crisp kimchi

OYSTERS—25/50

Bruny Island oysters, mignonette, Ume & sake dressing, coriander oil

SMALL PLATES

DALI'S GARDEN—36

Spring peas, Tasmanian white asparagus, Tongola goat curd,
heart of palm, salsa verde, asparagus marshmallow, quail egg,
mezcal & lime honeydew, avocado, victory garden herbs,
pistachio milk gazpacho

COASTAL SPHERE—55

Salad of southern crayfish & smoked eel, oyster & wakame mignonette, oyster cream,
martini cucumber, vodka & crème fraîche, potato & lovage mousseline, Avruga caviar
OSCIETRA BLACK PEARL CAVIAR—55

EXQUISITE CORPSE—38

Tartare of Tasmanian bennet's wallaby, Cuca anchovy & wattleseed cream, buckwheat,
French oil, caper, fermented apple, pickled mustard seeds, guindilla, egg yolk, crisps &
crostini

DESERT CIRCLES—36

Moles of hazelnut & koji, cricket, macadamia & wattle seed, mole negro, butter roast
mushrooms, five colours of tortilla, crisp potato tostada, golden seeds, date &
tamarind, sheep milk labneh, roast pumpkin miso, insects

THOMAS AUSTIN'S MISFORTUNE—36

Charcuterie of the wild—rabbit & wild pork terrine, four spice rillets,
confit leg, leek vinaigrette, candy fennel, pickled walnut, pinot glaze, pickles, apple
jelly, floral perfume

15% surcharge on public holidays
Dishes will be altered to cater for most dietary requirements
While we try our best, we can't guarantee 100% allergen-free meals as they are all made in the same kitchen

MAINS

POOL OF DARKNESS—39

Seared Tasmanian scallops, confit baby abalone, southern calamari,
wild rice & squid ink congee, fennel cream, wakame marmalade,
Spanish XO, compressed radicchio, black lace, crisp black rice

MEAT IS MURDER—46

Ancient grain risotto, manchego cream, caramelised witlof, confit potato,
fino & onion broth, escabeche fergus mushroom, wakame sabayon,
textures of green leaves, kombu butter, elderflower vinaigrette, kale crisps

EL OCEANO DORADO—58

Roast local fish, king prawn, mussels, crab & saffron bisque, vadouvan,
carrot & Pernod, pickled white radish, green olive,
carrot scales, lemon

BLOOD & VELVET—58

Wild Tasmanian seared venison, 72-hour cooked px wallaby shank crépinette, blackberry
& molasses, prune, caramelised eschalot, roast celeriac, fermented black garlic, barley,
beetroot & whiskey leather

CHEESE

PRÉLIMINAIRES AU FROMAGE—18

Pyengana cheddar, Tasmanian honey comb, olive oil ice cream,
green olive tapenade, cider glaze, oat cracker

DESSERTS

TAKEAWAY SOCIETY—20

Sweet corn panna cotta, deer milk gelato, saffron chiboust, corn nut brittle,
orange granita, freeze dried mandarin, corn cake, honey glass, lime caramel

COCO CHANEL—20

Dark chocolate crèmeux, chocolate torte, kahlúa cream, candied cinnamon hazelnuts,
blackberry & milk chocolate ice cream

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LES DÎNERS DE FARO