

CHEFS TABLE

at The Emerald Room



CHEFS UNFILTERED DAVIDSON PLUM RIESLING

Davidson Plum Umeboshi + Passionfruit Riesling + Lemon Scented Gum Gin

Daikon Taco + Duxelle + Beach Mustard + Preserved Yuzu

Baby Corn + Shishito Pepper + Sea Lettuce Furikake

Caviar + Smoked Cream + Quinoa Crumpet

Bush Tomato Balado + Spiced Flatbread

Stuffed Hispi Cabbage + Lions Mane Garum + Mushroom Jus

Leek Shanks + Pepita Miso + Eucalyptus Vinegar + Shiso

Shimeji Mushroom + Mole + Black Garlic + Anise Oil

SIDE: Apple Cucumber + Kakadu Plum Kosho + Sunrise Lime

Dandelion Soft Serve + Wattleseed Icemagic

Sable + Strawberry Gum Chantilly + Lemon Balm

Macerated Muntrie + Salted Coconut Chocolate Bar



Let us know of any dietary requirements before dining so we can adequately ensure a delightful experience.

A 10% SERVICE CHARGE IS ADDED TO ALL BILLS.