

Pebble Beach – Sample Menu



Aperitivo

charles heidsieck brut reserve reims, france	45
domaines ott clos mireille rose côtes de provence, france	43
aperol spritz aperol, oakridge blanc de blanc, soda	28
margarita (classic/chilli) casamigos, cointreau, lime, salt	28
passionfruit caipiroska ketel one vodka, fresh lime, sugar, passionfruit	28
whitehaven lemon infused ketel one vodka, steinbok lychee, elderflower, lemon	28
lifes a peach pampero blanco, lychee, peach, lime	28
take me to brazil germana cachaça, ginger, pineapple, lime, sugar	28

Starters

coffin bay oyster	8.5ea
gin & tonic granita <i>resident sommelier Ben recommends southside cocktail, a blend of tanqueray mint and lime</i>	
panko crumbed taleggio	32
balsamic caramelised onion, baked pumpkin, lemon myrtle seeded crackers <i>resident sommelier Ben recommends a glass of oakridge blanc de blancs sparkling wine from yarra</i>	
wagyu beef kibbeh tartare	32
smoked garlic yoghurt, middle-eastern spices, pita crackers <i>resident sommelier Ben recommends a glass of charles heidsieck brut reserve champagne</i>	
tuna tiradito	36
peruvian chilli, orange ponzu, cancha corn, sweet potato crisps <i>resident sommelier Ben recommends a glass of albarino from rias baixas spain</i>	
prawn bruschetta	32
macadamia puree, salsa verde, zucchini, avocado, herb salad macadamia puree, salsa verde, zucchini, avocado, herb salad <i>resident sommelier Ben recommends a glass of dogpoint sauvignon blanc from marlborough</i>	
charcuterie	52
serrano ham, chorizo, manchego, olives, heirloom tomato salsa, bravas potato, saffron aioli, mollete bread <i>resident sommelier Ben recommends a glass of rockburn 12 barrels pinot noir from central otago</i>	

Mains

southern braised wagyu beef cheek	52
pancetta, potato espuma, remoulade, jack daniels glaze <i>resident sommelier Ben recommends a glass of hentley farm the 'beauty' shiraz from barossa valley</i>	
cauliflower steak	38
compressed watermelon, cashew puree, pickled onion, pomegranate, crispy sage <i>resident sommelier Ben recommends a glass of domaines ott clos mireille rose from provence</i>	
wagyu beef burger	39
smoked maple bacon, american cheddar, pickles, charred onion sauce, on a milk bun, served with fries <i>resident sommelier Ben recommends a glass of the pennant cabernet from frankland river</i>	
fish of the day	52
tikka masala sauce, braised bok choy, pinenut eschallot crumb, red vein sorrel <i>resident sommelier Ben recommends a glass of oakridge 864 chardonnay from yarra valley</i>	
club sandwich	38
buttermilk marinated chicken, sourdough, heirloom tomato, lettuce, egg, smoked cheddar, black garlic aioli, served with fries <i>resident sommelier Ben recommends a glass of josef chromy pinot gris from tamar valley tasmania</i>	

Sides

truffle fries 'reggiano' parmesan	20
fennel and orange salad orange segment, nigella seeds, lemon myrtle olive oil	18
brocolini edamame, curry leaf, coconut lime dressing	18
poke bowl pickled seasonal vegetables, marinated tofu, avocado, edamame, vermicelli noodles, nori, furikake	20

Something sweet

banana mousse peanut praline, sable biscuit, chocolate sorbet, coco nibs	24
chocolate strawberry tart sweet crust, dark chocolate, strawberry chocolate filling, mirror glaze crème fraiche	24
caramelised mandarin goats curd mandarin granita, mandarin gel, curd mousse, mint	24