

COMO

RESTAURANT

TASTING MENUS

Exhibition menu | with wine pairings

140 | 200

Five course tasting menu | with wine pairings

110 | 150

Saku tuna, clams, finger lime koshu, tofu

Hay smoked celeriac, cos, dukkah, grape

Goldband snapper, scallop, shiitake

Pork neck, nduja, celery

Coconut, mango, yuzu, liquorice

Tasting menus are to be experienced by the whole table.

Please advise of any dietary requirements.

Wine pairings are poured at a tasting size of 75ml per course.

ENTREE

Saku tuna, clams, finger lime koshu, tofu	32
Olmecca tomato, sourdough, saffron, curd	27
Fraser Isle spanner crab, koshihikari, almond, fennel pollen	34
Quail ballotine, zucchini achar, pistachio	34
Goldband snapper, scallop, shiitake	30

MAIN

Wagyu, salted witlof, juniper, tamarillo	48
Whitsunday Coast barramundi 'tandoori', potato, caramelised yoghurt	44
9Dorf Farms chicken, black rice, black vinegar, black garlic	42
Hay smoked celeriac, cos, dukkah, grape	39

SIDE

Bok choy, mushroom soy	10
Cos salad, palm sugar vinaigrette	10
New potatoes, truffle, chive, parmesan	12

DESSERT

Tiramisu	19
Coconut, mango, yuzu, liquorice	19
Bee One Third honey, apple, date, hazelnut	19
Burnt chocolate, pimento, brown sugar, mandarin	19
Cheese plate, quince mousse, walnut, bread	25

DESSERT WINES

75 mL

Yalumba FSW8B Botrytis Viognier, Wrattenbully, South Australia	2015	12
Bream Creek Late Picked Schönburger, Bream Creek, Tasmania	2013	12
Barambah Wines Rack Dried Semillon, Moffatdale, Queensland	2012	16
Dutschke Sun-Dried Shiraz, Barossa Valley, South Australia	N.V.	17
Ballandean Estate Late Harvest Viognier, Ballandean, Queensland	2016	12