

COMO

RESTAURANT

TASTING MENUS

Exhibition menu I with wine pairings

140 | 200

Five course tasting menu I with wine pairings

110 | 150

Goldband snapper, scallop, shiitake

Mooloolaba cuttlefish, fennel, almond, preserved lemon

Hay smoked celeriac, cos, dukkah, grape

9Dorf Farms chicken, eggplant, tamarind, kabocha

Tiramisu

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

Hay smoked celeriac, cos, dukkah, grape	28
Mooloolaba cuttlefish, fennel, almond, preserved lemon	34
Quail ballotine, zucchini achar, pistachio	34
Goldband snapper, scallop, shiitake	30

MAIN

Venison, liquorice, red cabbage	48
'Glacier 51' toothfish, leek, wasabi, enoki	46
9Dorf Farms chicken, eggplant, tamarind, kabocha	42
Little Acre mushroom, pretzel, roasted yeast	39

SIDE

Cos salad, palm sugar vinaigrette	10
New potatoes, truffle, chive, parmesan	12

DESSERT

Tiramisu	19
Coconut rice pudding ice cream, yuzu, feijoa, sunflower	19
Black Mission fig, strawberry gum, thyme, botrytis viognier	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