

COMA

RESTAURANT

TASTING MENUS

Exhibition menu | with wine pairings

140 | 200

Five course tasting menu | with wine pairings

110 | 150

Swordfish, clams, finger lime koshu, tofu

Hay smoked celeriac, cos, dukkha, grape

Cone Bay Barramundi 'tandoori', artichoke, caramelised yoghurt

AACO Wagyu, burnt broccoli, fermented chilli, black bean

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

Swordfish, clams, finger lime koshu, tofu	32
Olmeca tomato, sourdough, saffron, curd	27
Borrowdale pork, octopus, shiitake, XO	32
Raw Flinders Island wallaby, achar, coal	32

MAIN

AACo Wagyu, burnt broccoli, fermented chilli, black bean	48
Cone Bay barramundi 'tandoori', artichoke, caramelised yoghurt	44
9Dorf Farms chicken, black rice, black vinegar, black garlic	42
Hay smoked celeriac, cos, dukkha, grape	39

SIDE

Brussel sprouts, chestnut, lardo	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, white peach, honeycomb, rosemary	19
Camel cheesecake, Manuka, pear, elderflower	19

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