

COMO

RESTAURANT

TASTING MENUS

Exhibition menu I with wine pairings

140 | 200

Five course tasting menu I with wine pairings

110 | 150

King George whiting escabeche, egg yolk, sourdough

Mooloolaba cuttlefish, fennel, almond, preserved lemon

Hay smoked celeriac, cos, dukkah, grape

Maremma duck, macamdamia, turnip, pomegranate

Coconut rice pudding ice cream, yuzu, feijoa, sunflower

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

Zucchini, gordal olive, ricotta, orange	28
Mooloolaba cuttlefish, fennel, almond, preserved lemon	34
Berkshire suckling pig, black sesame, master stock	34
King George whiting escabeche, egg yolk, sourdough	30

MAIN

Mallow lamb, burnt onion, "pea, pie, mash"	48
'Glacier 51' toothfish, leek, wasabi, enoki	46
Maremma duck, macadamia, turnip, pomegranate	46
Hay smoked celeriac, cos, dukkah, grape	39

SIDE

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

DESSERT

Abinao, orelys, guanaja, bahibe	19
Coconut rice pudding ice cream, yuzu, feijoa, sunflower	19
Rum-roasted pineapple, pimento parfait, liquorice	19
Leatherwood honey, mascarpone, sour raspberry	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