



R & R FOOD AND BEV CONSULTING

Modern French

A twelve-course degustation, rooted in classic French technique

CANAPÉS

Foie gras torchon on brioche toast, fig jam
Beef tartare, cornichon, sourdough crisp
Smoked eel, crème fraîche, rye crisp

VEGETABLE

Roasted Jerusalem artichoke, brown butter, hazelnut, crispy sage

SHELLFISH

Langoustine, bisque emulsion, brown butter, chervil

FISH

Pan-roasted John Dory, beurre blanc, fennel, sea herbs

PALATE CLEANSER

Champagne and elderflower granita

WHITE MEAT

Guinea fowl breast, morel jus, baby leeks

RED MEAT

Venison loin, red wine jus, celeriac purée, blackberry

CHEESE

Selection of French cheeses, quince, walnut bread

PRE-DESSERT

Lemon verbena sorbet

FRUIT DESSERT

Poached pear, almond cream, pear sorbet

CHOCOLATE DESSERT

Dark chocolate delice, salted caramel, hazelnut

MIGNARDISES

Macaron · Chocolate truffle · Financier

“Precision without pretence.”

Bring the restaurant home.



R & R FOOD AND BEV CONSULTING

Modern Australian

A twelve-course degustation celebrating native Australian ingredients

CANAPÉS

Smoked wallaby, davidson plum glaze, native thyme
Yabbie, finger lime, wattleseed cracker
Whipped goat's curd, quandong jam, native thyme cracker

VEGETABLE

Roasted pumpkin, pepitas, saltbush, native pepperberry

SHELLFISH

Moreton Bay bug, brown butter, samphire, sea herbs

FISH

Murray cod, lemon myrtle butter, charred greens

PALATE CLEANSER

Lemon myrtle and citrus granita

WHITE MEAT

Free-range chicken, saltbush, roasted native yam

RED MEAT

Wagyu beef, native pepperberry jus, roasted walnut, blueberries, wild greens

CHEESE

Australian artisan cheese selection, muntries jam, lavosh

PRE-DESSERT

Lemon myrtle sorbet

FRUIT DESSERT

Davidson plum tart, almond crumble, native cream

CHOCOLATE DESSERT

Dark chocolate, wattleseed, macadamia praline

MIGNARDISES

Lamington bite · Macadamia truffle · Pistachio financier

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R & R FOOD AND BEV CONSULTING

Fusion

A twelve-course degustation blending Asian and Western technique

CANAPÉS

Yellowfin tuna tataki, wasabi cream, mandarin ponzu
Char siu pork belly bao, pickled daikon, chilli mayo
Crispy tofu, shiitake, chilli caramel, spring onion

VEGETABLE

Charred eggplant, miso butter, furikake, spring onion

SHELLFISH

King crab, citrus kosho, brown butter, shiso

FISH

Miso-glazed black cod, bok choy, ginger dashi

PALATE CLEANSER

Mandarin and mint granita

WHITE MEAT

Five-spice duck breast, plum sauce, charred pak choy

RED MEAT

Char siu glazed wagyu short rib, kimchi purée, sesame

CHEESE

Cheese selection, miso caramel, soy-glazed walnuts, rice crackers

PRE-DESSERT

Green tea and lime sorbet

FRUIT DESSERT

Mango and passionfruit pavlova, coconut cream

CHOCOLATE DESSERT

Dark chocolate, black sesame, blood orange gel

MIGNARDISES

Matcha macaron · Black sesame truffle · Coconut financier

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R & R FOOD AND BEV CONSULTING

The Luxury Table

R&R's flagship offering — premium ingredients, refined technique

STARTER

Wagyu tartare, quail egg yolk, cornichon, shallot, brioche
Pan-seared scallops, cauliflower purée, brown butter

FIRST COURSE

Foie gras torchon, brioche, fig, Sauternes jelly
Half Moreton Bay bug tail, brown butter, lemon, herb oil

MAIN COURSE

Wagyu beef fillet (MB8+), red wine jus, pommes purée, glazed shallots
Half lobster, champagne beurre blanc, sea herbs

DESSERT

Valrhona chocolate fondant, raspberry
Vanilla bean crème brûlée

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