

## **AMARU AT HOME - CHEF'S MENU**

### **BY LEO**

WAKAME CRACKER / DUCK TONGUE / HOT SMOKED PRAWN TARTARE / SMOKED HABANERO / PICKLED ONION

QUAIL TERRINE / RYE CROUTONS / SMOKED EGG AND WALNUT EMULSION / MUSTARD LEAVES

### **BY LACHIE**

HOT SMOKED BARRAMUNDI / FERMENTED KOHLRABI / ROASTED SEA HERBS / PEAS / BROAD BEANS / BEACH MUSTARD / SMOKED FISH BONE DASHI

*2018 Weingut Dorli Muhr, Prellenkirchen, Grüner Veltiner, Carnuntum, Austria*

### **BY STEVE**

SPRING CABBAGE / WILD GREEN GARLIC / SCALLOP / GRILLED MANDARIN JUICE / ROASTED CABBAGE OIL / FERMENTED CRAB JELLY

*2019 Le Batistelle, Montesei, Garganega Soave, Veneto, Italy*

SPROUTED GRAIN IPA BREAD / HONEY CULTURED BUTTER / MEAD VINEGAR

### **BY CHUNG**

MARRON CONSOMMÉ / DUCK LIVER CUSTARD / SHIITAKE/ CONFIT ONION / GRAIN CRACKER

*2020 Barbebelle Fleuri Rose, (Grenache / Cinsault / Mouvedre), Provence, France*

### **BY CAM**

SHORT RIB / BLACK GARLIC / CHESTNUT MISO / NASTURTIUM / SWEDE / ONION

*2017 Koomilya Shiraz, McLaren Valley, South Australia, Australia*

### **BY GILBERT**

WHITE CHOCOLATE AND BAY LEAF MOUSSE / COCONUT / BERGAMOT

*2019 Marco Capra, Bricco Delle Merende, Moscato d'Asti, Piedmont, Italy*

### **BY CAM**

TANGELO SOUR / ROOIBOS JELLY / LEMON THYME SUGAR