



FRONT OF HOUSE ALLSTARS MENU 2017



MC - Erez Gordon

ladro

Baccala croquette, blood orange aioli, green olive – with Aperol Spritz
Pasticcino, cauliflower, truffle crema – with Espresso Martini

EPOCHA

'Beef on Toast' – cured beef, star anise, Gentleman's relish, bone marrow butter on toast
2011 Kientzler Riesling – Alsace, France

MAMASITA

Pulpo a la barbacoa – Barbecued octopus, corn, guajillo, serrano, radish
Alipus San Andres Mezcal, Santiago Matalan, Oaxaca



Autumn vegetables, walnut miso, miso powder
2015 Denton 'SHED' Chardonnay – Yarra Valley

ezard

Ora King Salmon, puffed skin, golden broth, miso cavatelli, coastal Victorian sea greens
2015 Toolangi 'Emanai' Chardonnay Viognier – Yarra Valley

SUPERNORMAL
スーパー・ノーマル

Slow cooked Szechuan lamb, spring onion pancake, coriander paste
2015 Vine Mind Shiraz Malbec - Clare Valley

SEZAR

New style baklava – Crispy filo, walnut toffee ice-cream, salted caramel
Justino's Madeira Fine Rich 5 Year

USE ME ... #FOHAllstars