



GIA AT ARU

Peanut | Vietnamese Spices

Abalone | Fermented Tomatoes

Local Clams | Coconut

Mackerel | Fermented Mustard Leaves

Asparagus | Squid

King Prawn | Green Chilli

Duck | Tea Broth

Wagyu | Fermented Shrimp Sauce

Fermented Rice | Apricot Vinegar

Burnt Sourdough | Vegemite

Petit Four

Tasting menu | \$235pp

Beverage pairing | \$125pp

Non-alcoholic pairing | \$75pp