

Lalla Victoria

RESTAURANT

TUNA, FERMENTED CAPSICUM, FRAGRANT HERBS
TOMATO DASHI, NATIVE TASMANIAN PEPPER, FIG LEAF

GRILLED OYSTER, WARRIGAL, FENNEL FLOWER GRANITA, CHIVE OIL
ABALONE, LIVER XO, ROCKET BLOSSOMS
PRAWN, SUNRISE LIME KOSHO

BONITO, PEACH, CUCUMBER, SHISO

CHAWANMUSHI, LOBSTER, GRILLED PEAS

MURRY COD, ZUCCHINI, TOMATO MISO
SMOKED MURRY COD TAIL, PUMPKIN SEED
CROISSANT, FERMENTED GARDEN BUTTER

AGED DUCK, SHE OAK KOJI CHERRY, SWEET POTATO LEAVES
DUCK LEG, YEAST GARUM, PINE

SALTBUSH LAMB, SEQUOIA
SWEETBREAD, ONION, LIQUORICE

SORREL LEAVES, APPLE, PASSIONFRUIT MARIGOLD

MALT ICE CREAM, MISO WATTLESEED BUTTERSCOTCH, BLACKENED BANANA

SHE OAK SALTED CARAMEL
SWEET POTATO, BAY LEAF, QUANDONG
STRAWBERRY, CHAMOMILE