



THE ARSONIST

Premium Feast

RYE SOURDOUGH
smoked brisket fat butter

PORT LINCOLN YELLOWTAIL KINGFISH CRUDO
burnt orange, sea herbs, finger lime vinaigrette

BBQ OCTOPUS SKEWER
pickled green chili, samphire, fennel

HALF-SHELL SCALLOP
fermented chilli, parsley

BBQ LOCAL KING PRAWN
garlic, samphire

COAL ROASTED PUMPKIN
goats curd, pickled pumpkin, nduja

STOCKYARD KIWAMI WAGYU SIRLOIN
marble score 9+

CHERRYWOOD-SMOKED AYLESBURY/PEKING DUCK BREAST
fermented cacao bean, foie gras mousse, burnt cherry
and pickled watermelon rind

OLD KEMPTON WHISKY BARREL SMOKED BURRATA
tomato, chickpea, saltbush za'atar

PARIS MASH
dripping

THE ARSONIST CRÈME BRULEE
macadamia and bitter orange biscotti

SMOKED CRUFFIN
passionfruit ice cream, thyme

\$160 pp