## EUREKA 89

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#### ENTREE

#### Harvey Bay Scallop Crudo

buttermilk, kaffir lime kosho, daikon

OR

#### Heirloom Beetroot

mille feuille, milk cheese, horseradish

### MAIN COURSE

#### Southern Ranges Beef Fillet

chimichurri, mushroom, sauce bordelaise

OR

#### Sugar Loaf Cabbage

kipfler mousseline, leek filaments, toasted nori

OR

#### Infinity Blue Barramundi

confit leeks, bouillabaisse, radish salad

### DESSERT

#### **Caramelised Apple Parfait**

berries, honey mousse, caramel

OR

#### **Cheesemonger Selection**

seasonal chutney, lavosh, fruits

Menu and wines are subject to change Please speak to your host if you have any dietary requirements

# EUREKA 89

Upgrade Experiences

As part of our continued commitment to enhance our dining experiences, we have curated a selection of premium beverage upgrades. Our partnership with some of Australia's premier producers allow us to bring you a selection of options designed to pair perfectly with our current menus.

## WINE PAIRING

Hand-picked by Eureka 89's sommelier to perfectly complement each course.

6-Course Wine Pairing	80 pp	6-Course Non-Alcoholic Pairing	65 pp
8-Course Wine Pairing	110 pp	8-Course Non-Alcoholic Pairing	80 pp
Altitude Wine Package	50 pp	Altitude Non-Alcoholic Package	40 pp

## **COURSE ACCOMPANIMENTS**

Yarra Valley salmon caviar, Victoria, Australia	60/tin
Premium sturgeon caviar, Aragon, Spain	120/tin
Half-dozen Pacific oysters, Tasmania, Australia	60 ea
Oak Valley black truffle, Western Australia, Australia	
Chef's selection of seasonal sides	20 ea
Rosemary and garlic hand-cut chips	
Green goddess salad	
Cheese monger selection platter	

## **PREMIUM 89 EXPERIENCE PACKAGES**

Our friendly and knowledgeable front of house team can tailor our experience packages to your preferences.

# EUREKA 89

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MAIN COURSE Chicken & Chips

OR

Fish & Chips

OR

Spinach & Ricotta Tortellini

## DESSERT

## Eureka 89 Sundae

OR

Eureka 89 Milkshake