

# *Tarragon*

dining by Marvin

## **Amuse Bouche**

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## **Starters**

***Burrata, pickled cucumber shavings, honey and natural cane brine, karta di Musica bread, dry sunflower seeds and pod***

*Or*

***Wild forest mushroom and truffle cream pastry basket***

*Or*

***Tarragon's signature Black Angus strudel***

***(Mince tossed in cumin and chili, wrapped in strudel pastry and served with an oriental demiglace)***

*Or*

***Gin & Beetroot cured Salmon & Snapper carpaccio, honey and citrus mustard, crispy chorizo***

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## ***Edible Molecular Spherification***

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## **Main courses**

***Chicken mozzarella and basil roulade, sun-dried tomato crust and capsicum coral***

*Or*

***Braised Fresh Local Pork Belly, rubbed with rock salt & crushed pepper corns, scented with lemon & Orange, served with a roasted white onion & red wine jus***

*Or*

***Alaskan Salmon supreme, cooked sous vide with a wild fennel beurre blanc***

*Or*

***Prime Australian Black Angus tagliata, topped with parmesan wafer***

***(All mains are served with sauteed potatoes & pan fried veg)***

***(Vegetarian option also available)***

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*Kindly note that a discretionary 8% service charge will be added to parties larger than 8 people*

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## *Desserts*

*According to daily special*

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