

astra

— BAR & RESTAURANT —

TASTING MENU I \$90 P/P

Clarence river school prawns, takuan, shichimi, tobiko

Bannockburn chicken, whipped chicken fat, spring onion

Jerusalem artichoke, chicken skin, nori, onion

Miso braised Wangaratta lamb, black garlic, broccoli

Crispy potatoes, crème fraiche, burnt onion

Donuts, sansho cream cheese mousse, cured strawberry

TASTING MENU II \$125 P/P

Shucked to order oyster, wood sorrel, apple

Market fish, radish, cucumber, seaweed

Clarence river school prawns, takuan, shichimi, tobiko

Tasmanian wallaby tartare, dashi, cured egg, potato crisps

Bannockburn chicken, whipped chicken fat, garlic shoots

Dry aged Hereford sirloin, sake braised beef tongue, beef tendon, celeriac

Bone marrow, red miso glaze

Roasted soy bean ice cream, meringue, sesame snaps, blackberry

Please advise your waiter of any allergies. Dietary requirements will be catered for.

1.5% Surcharge on ALL CARDS. Seafood, nuts, dairy and gluten are used in our kitchen. Should you be allergic to any ingredients, please bring it to the attention of the server.

V – Vegetarian VE – Vegan GF – Gluten free DF – Dairy free