

- ENTREE -

MAYURA STATION WAGYU BRESAOLA MB 9+ Pickled zucchini, 'Arbequina organic' EVOO, focaccia crisps	35
TUNA, BASIL, CAVIAR Australian bluefin tuna tartare, 'Anna Dutch Baerii caviar', basil coulis	63
CORAL TROUT, TOMATO WATER Line-caught carpaccio, Wandin Yallock tomato water, winter purslane	36
LANGOUSTINE CAPPELLETTI Homemade scampi cappelletti, basil beurre blanc, pomodoro	34
SCALLOP & ARTICHOKE Western Australian scallop, artichoke purée, fish fumet, parsley pangrattato 3 Grams 'Anna Dutch Baeri Caviar' bump +25	16
MY PAPPALATO POMODORO Cold gazpacho, warm croutons, 'Colonna EVOO', toasted Kerman pistachio	24

- PASTA -

SPAGHETTI AU CAVIAR "Gragnano IGP" spaghetti, "Anna Dutch Baerii Caviar", lemon butter	94
LOBSTER RISOTTO "Vialone nano verona IGP" rice, celeriac, South Australian spiny lobster tail, Espelette pepper oil	59
BOTTONI IN BRODO Pumpkin-textured filling, hazelnut, vegetable consommé	29
PACCHERI LIKE A 'MACA' Gratin-style duck ragù, 30-month Parmesan, duck jus	32

- MAINS -

TURBOT AND LEEK Wild-caught NZ turbot, leek vinaigrette, turbot jus	46
WESTHOLME WAGYU RUMP CAP MB 5+ Sauce albufera, caponata	57
GUINEA FOWL Foie gras-stuffed breast, crispy thigh, celeriac, guinea fowl jus	76
200G ENTRECÔTE, JOËL ROBUCHON'S POMME PURÉE Grass-Fed Great Southern Pinnacle cube roll, veal jus	44
CONSISTENCIES OF CAULIFLOWER 30-month Parmesan, focaccia crisp	36
200G SOUTHERN HIGHLAND LAMB BACKSTRAP Capsicum compote, lamb jus	42
DRY-AGED 'LODDON ESTATE' DUCK BREAST Autumnal glazed vegetables, sauce curcuma, spiced jus	63

- SET MENU -

80PP
WINE PAIRING 70PP

PANINO ALLA BRESAOLA, STRACCIATELLA Mayura Station Wagyu bresaola MB9+ 'Latteria Sorrentina' stracciatella	36
SCALLOP & ARTICHOKE Western Australian scallop, artichoke purée, fish fumet, parsley pangrattato 3 Grams 'Anna Dutch Baeri Caviar' bump +25	16
LANGOUSTINE CAPPELLETTI Homemade scampi cappelletti, basil beurre blanc, pomodoro	34

SOUTHERN HIGHLAND LAMB BACKSTRAP
Capsicum compote, lamb jus

LE CHOCOLAT
Weiss 72% dark chocolate mousse,
Génoise, chocolate sablé

- SIDES -

'FIVE TALES FARM' Leaves and more, lemon dressing	14
HOMMAGE À JOËL Potato purée, butter 1/1	16
BRUSSELS SPROUTS A LA LYONNAISE Confit Shallot, Sherry Vinegar	18

FOR ANY DIETARIES, PLEASE ASK OUR STAFF
VEGETARIAN ALTERATION AVAILABLE ON REQUEST
PLEASE NOTE A SURCHARGE OF 15% APPLIES
ON PUBLIC HOLIDAYS

- CHEF'S SELECTION -

175PP
WINE PAIRING 145PP

AMUSE-BOUCHES
Foie gras royal
Sarde in saor
Panino alla bresaola

SCAMPI ALL'ARRABBIATA
Spiced tomato consommé, foie gras

TUNA, BASIL, CAVIAR
Australian bluefin tuna tartare,
'Anna Dutch Baerii Caviar', basil coulis

TURBOT AND LEEK
Wild-caught NZ turbot, leek vinaigrette,
turbot jus

RAVIOLI BORDELAISE
Bone marrow and bordelaise ravioli,
Textures of tarragon

TONGUE ASSOLUTO
Mayura station Wagyu tongue,
Joël Robuchon pomme purée, jus à manger

OR

DRY-AGED 'LODDON ESTATE' DUCK BREAST
Autumnal glazed vegetables,
sauce curcuma, spiced jus

NEGRONI CAVIAR
La Madonna barrel aged negroni caviar

COCOA BEAN AND ESPRESSO
Coffee and cocoa nib mousse,
cocoa liqueur, 85% chocolate glaze

AUTOMNE | AUTUNNO
LA MADONNA

As autumn settles over the city, we present our seasonal menu – a warm and expressive interpretation of French and Italian culinary tradition.

Celebrating the richness of the harvest, this autumn menu highlights earthy flavours, deeper textures, and beautifully ripened ingredients. Each dish is crafted to be comforting yet refined, reflecting the generosity and depth of the season.

Join us to experience this autumn menu, thoughtfully created by Chef JACOPO DEGLI ESPOSTI and his team – a celebration of autumn's quiet abundance.

- SNACKS -

HARVESTACK FARMED OYSTERS
SERVED WITH LEMON WEDGE

GAZANDER PACIFIC OYSTER 7ea

SOUTHERN ROCK OYSTERS 7.5ea

ANNA DUTCH CAVIAR
SERVED WITH HOUSE-MADE BLINIS,
CRÈME FRAÎCHE, CHIVES AND SHALLOTS.

'ANNA DUTCH' BAERII CAVIAR 10G OR 30G 110/205

'ANNA DUTCH' OSCIETRA CAVIAR 10G OR 30G 115/210

MOOLOOLABA PRAWN PAPILOTE

BASIL, ESPELETTE, BRICK PASTRY 9.5ea