CALLAO
JAPANESE PERUVIAN

プラチナコースメニュー

PLATINUM CHEF'S SELECTIONS

Oyster w. pisco granita, watermelon,
panca oil *gf, df, nf, (a)*

Scampi tartare w. truffle mayo, avocado purée,
crispy rice, siberian caviar *gf, df, nf, (a)*

o o o

Scallop w. ají verde, jalapeño, sweet potato,
karkalla, wild rice *gf, df, nf, (i)*

Wagyu beef tartare jalapeño, cucumber,
chives buckwheat, crisp *gf, df, nf*

o o o

Tri-tip skewer w. smoked plum teriyaki,
daikon, amarillo mayo *gf, df, nf*

Skull island tiger prawns w.acevichada sauce,
prawn oil, crispy garlic *gf, df, nf, (a)*

o o o

True North Waygu scotch fillet MSB 9+ *gfo, dfo, nf*

Hasselback potatoes w. queso fresco,
ají amarillo, dried shiso *gf, df, nf*

Summer leaves salad
w. sesame & miso dressing, radish *gf, df, nf*

o o o

Matcha mousse w. merengue, white chocolate, berries *nf*

Australian (a) | Imported (i) | Mixed Origin (m)

Kindly advise us on dietary restrictions as not all ingredients are listed

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JAPANESE PERUVIAN

コースメニュー

CHEF'S SELECTIONS

Edamame w. smoked salt *gf, df, nf*

Scampi tartare w. truffle mayo, avocado purée, crispy rice, siberian caviar *gf, df, nf, (a)*

Salmon ceviche w. ají amarillo leche de tigre, toasted corn, sweet potato purée *gf, df, nf, (i)*

o o o

Skull Island tiger prawns w. acevichada sauce, prawn oil, crispy garlic *gf, df, nf, (a)*

Pork belly w. macadamia purée, chicharrones, cocoa nibs *gf, df*

o o o

Westholme Wagyu striploin MSB4+ *gfo, dfo, nf*

Summer leaves salad w. sesame & miso dressing, radish *gf, df, nf*

Shoestring fries w. nori salt *gf,df, nf*

o o o

Cheesecake w. toasted corn, finger lime, avocado ice cream *gf, nf*

Australian (a) | Imported (i) | Mixed Origin (m)

Kindly advise us on dietary restrictions as not all ingredients are listed