

eleven

(sample menu)

Express lunch

49pp

*selection of snacks
+ choice of main*

ricotta gnocchi, asparagus, salsa verde, Parmigiano Reggiano

charred calamari, hemp seed creme, kaffir lime oil, radish

pork belly, ginger salsa, zucchini kimchi, white pea puree

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tasting menu

85pp

milk bun, roasted chook butter

Smoky Bay oyster, cherry and chive mignonette

rosemary and citrus marinated Coriole olives

smoked eggplant cream, curry leaf oil, cassava crackers

salmon carpaccio, ponzu, pickled grape, chive oil

ricotta gnocchi, asparagus, salsa verde, Parmigiano Reggiano

charred calamari, hemp seed creme, kaffir lime oil, radish

pork belly, ginger salsa, zucchini kimchi, white pea puree

heirloom tomato, peach, buffalo mozzarella, basil

mango & coconut sorbet terrine, passionfruit

optional addition:

36pp

180g Mayura Station MS9 sirloin, eleven mustard, pickled onion

french fries, black garlic aioli

Tables of seven or more guests are required to enjoy our tasting menu.

Please note a 15% surcharge will apply on Public Holidays

milk bun, roasted chook butter

5ea

rosemary and citrus marinated Coriole olives

10

Smoky Bay oyster, cherry and chive mignonette

6ea

tempura zucchini flower, ricotta, romesco sauce

9ea

crab, pickled papaya, betel leaf

13ea

smoked eggplant cream, curry leaf oil, cassava crackers

15

three cheese croquette, caramelised onion puree

10ea

burrata, oxheart tomato, crispy chilli oil, thai basil

26

torched salmon carpaccio, ponzu, pickled grape, chive oil

29

quail pancake, xo sauce

16ea

prawn & Ferguson lobster dumpling, coconut bisque

36

roasted sugar loaf cabbage, macadamia cream, shallot furikake

34

ricotta gnocchi, asparagus, salsa verde, Parmigiano Reggiano

36

charred calamari, hemp seed creme, kaffir lime oil, radish

37

pork belly, ginger salsa, zucchini kimchi, white pea puree

42

180g Mayura Station MS9 sirloin, eleven mustard, pickled onion

79

green beans, toasted almonds, fermented chilli

14

heirloom tomato, peach, buffalo mozzarella, basil

14

french fries, black garlic aioli

14

choux ice cream sandwich, fig salted caramel

10

chocolate cremeux, blackcurrant sorbet, pink pepper

17

mango & coconut sorbet terrine, passionfruit

17

cheese - please refer to our comprehensive list on next page

cheese list

Reypenaer VSOP, Wijangaard Kass, Netherlands Cow's milk, semi-hard, aged for a minimum 24 months. Full flavoured with undertones of toffee, burnt butter, toasted nuts. <i>suggested pairing: Butter on Rye cocktail</i>	13
Section 28 Mont Priscilla, Woodside, SA Cow's milk, semi-hard. Creamy mouth feel, hints of yeast, wild flower and caramel. <i>suggested pairing: 2021 Hills Collide 'Bright White' Blend</i>	13
Tete de Moine, Jura Switzerland Cow's milk, semi-hard. This cheese is traditionally served curled using a Girolle. Savoury, full flavoured, melt in the mouth texture. <i>suggested pairing: 2020 Didier Pabiot 'Prelude' Pouilly-Fumé Sauvignon Blanc</i>	13
Roquefort, Aveyron, France Sheep's milk, blue vein, aged from 4 months Sharp, savoury and fruity. <i>suggested pairing: 2018 Royal Tokaji Co. Late Harvest</i>	15
Langres Petit, Champagne-Ardenne, France Cow's milk, wash rind. Fudgey, savoury, creamy. <i>suggested pairing: 2008 Veuve Clicquot 'La Grande Dame'</i>	15
Brie aux Truffes, Ile de France, France Cow's milk, white mould. Filled with a layer of crème fraîche, fresh black truffle. <i>suggested pairing: 2017 Niepoort LBV Port</i>	17
La Tur, Piedmont, Italy Mixed milk - cow's, sheep's, goat's. Soft, white mould. Light and whipped mousse texture with a yeasty, buttery, lactic tang. <i>suggested pairing: 2017 Rockford 'Cane Cut' Semillon</i>	17

*All cheese selections 30g served with lavosh and choice of one accompaniment:
quince gel, muscatels, preserved fig, honeycomb, candied dried pear.
Additional accompaniments \$1 ea*

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