MAGMA
BY DANY KARAM

CHEF SHARED MENU

ENTREES to share

BLACKMORE BEEF TARTARE
anchovy mayonnaise, confit egg yolk, shiso, crispy potato

KINGFISH SPENCER GULF (A)
horseradish cream, cucumber & apple, togarashi, yuzu kosho dressing

HEIRLOOM TOMATO SALAD
burratina, olives, tomato sorbet, chardonnay vinaigrette GF

MAINS to share

TENDERLOIN & STRIPLOIN
grass fed & wagyu beef

BARRAMUNDI (A)
fennel salad, salsa verde, lemon

RISOTTO
acquerello rice, peas, seasonal vegetables, parmesan GF

served with a selection of sides & sauces to share

DESSERTS TO SHARE

CREME BRULEE
valrhona white chocolate, tropical sorbet, brown butter tuile

STRAWBERRY & ROSE PAVLOVA
rose mascarpone mousse, pistachio, strawberry sorbet

A surcharge of 10% will apply on Sundays and 15% on public holidays. For groups of 8 guests or more, a 5% service charge will apply to the table.
Menu items are subject to change and availability. Our kitchen handle allergens and, while we take care, we cannot guarantee an allergen-free dining experience.
Please notify our team of any dietary needs.