MAGMA
BY DANY KARAM

PREMIUM SHARED MENU

TO START for the table

BEEF JERKY & OLIVES

OYSTERS & CAVIAR creme fraiche, pickled cucumber

ENTREES to share

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

QLD SPANNER CRAB
olive oil poached, dashi cream, coriander, finger lime, brioche

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

MAINS to share

WAGYU TASTING
chef's selection of wagyu beef

TOOTHFISH (I)
cucumber & enoki salad, black pepper sauce

RISOTTO
acquerello rice, peas, seasonal vegetables, parmigiano reggiano GF

served with a selection of sides & sauces to share

DESSERTS TO SHARE

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

CHOCOLATE DOME
coconut sponge, cherry sorbet, amarena, warm couverture ganache

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 kitchens handle allergens and, while we take care, we cannot guarantee an allergen-free dining experience. Please notify our team of any dietary needs.