

Solarace

by chef david

6 courses \$155 per person

FROST CHERRY FOIE GRAS

Foie Gras / France Lescure Butter / Heritage Cognac / Vintage Balsamic Vinegar / Thyme / Rosemary Bun

MOONSHINE SILKEN TOFU

Japanese Silken Tofu / Shiitake Mushroom / Sichuan Goji Berry / Shojin Dashi / Arrowroot Flour / Extra Virgin Olive Oil / Basil Oil

JADE TIGER ABALONE TEMPURA

Fresh Australian Jade Tiger Abalone / Junmai Daiginjo Sake / Roasted Nut Purée / Niban Dashi / Nitsume Sauce / Fruit Au Vin

SOLARACE'S COD MOSAIC

Premium Australian Cod / Aged Ume Cherry Tomato / Sturgeon Premium Caviar / Finger Lime / Lychee Bubble / Avocado Purée

ATLAS TRUFFLE WAGYU

M9 Full Blood Wagyu / Tasmanian Black Truffle / Yakniku Sauce / Sea Salt Flakes with Extra Virgin Olive Oil

INDULGENCE - DESSERT

Chef's Selection / Pastries and Sweets

Pete Campbell's Collaboration Dishes

Available July 2nd

SICHUAN KANGAROO TARTARE

Australian Kangaroo / Sichuan Peppercorn / Grapeseed / Wattleseed / Dried Lemon Myrtle / Anise / Macadamia Roast / Yuzu / Saltbush

CROISSANT BOTANICÁ

Butternut Pumpkin / Australian Persimmon / Korean Chilli / Kimchi / Grapeseed / Shio Kombu / Yuzu / Dry White Wine / Dashi Kombu

ADD ONS

Tasmanian Black Truffle.....\$30
Sturgeon Premium Caviar..... \$45

In regards to wine pairing, please enquire with staff.

Thank you for dining with us. At Solarace, we aim to inspire warmth. Presenting our seasonal Chef's Menu intricately put together by our team of dedicated Chefs, immerse yourself in the ultimate experience Solarace has to offer. Our winter menu has been curated with the collaboration of MasterChef Pete Campbell.

From gastronomic excellence combined with the passion for fresh local Australian products, Solarace aims to introduce fusion flavour partnerships that crosses cultural boundaries.



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WINTER MENU
JUNE - SEPTEMBER

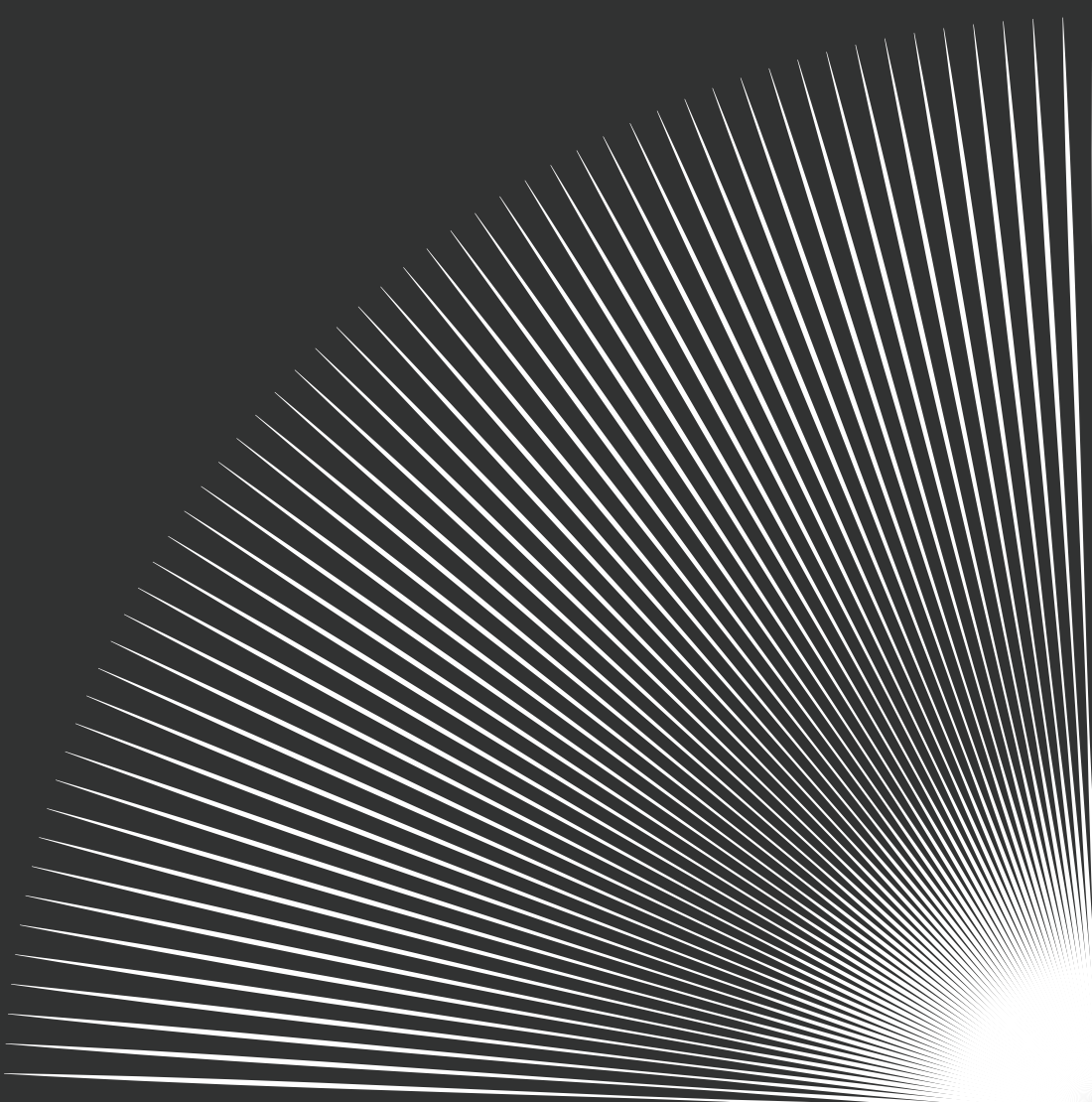
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