

# SOLARÉ

## SHARED TASTING MENU

PER PERSON 150.00

Daily focaccia, leek butter

Razor clam, gazpacho, salmon roe

Aged beef tartar, oyster mayonnaise, horseradish

Prawn carpaccio, escabeche, finger lime

Housemade ricotta, beetroot, macadamia

King Ora salmon, carrot, zucchini, squash

Linguine crabonara, pecorino, basil oil

Market fish fillet, white bean cassoulet, lemon balsamic

Carrot, parsley, pastrami spice

White chocolate pannacotta, black cherry sorbet

## SHARED TASTING MENU

PER PERSON 95.00

### TO SHARE

Razor clam, gazpacho, salmon roe

Aged beef tartar, oyster mayonnaise, horseradish

Daily focaccia, leek butter

Housemade ricotta, beetroot, macadamia

### CHOICE OF

Linguine Crabonara, pecorino, basil oil

### OR

Market fish fillet, white bean cassoulet, lemon balsamic

### OR

300g-Grass fed sirloin, selection of mustards +10.00

### SIDE

Carrot, parsley, pastrami spice

## TO BEGIN

NV Veuve Clicquot Brut *gls* 29.00

'15 Dom Pérignon *gls* 125.00

Caviar Martini 53.00

*Belvedere 10 Vodka, Dry Vermouth,  
with Potato Crisp, Crème Fraîche, Caviar*

Solaré Spritz 23.00

*Bianco Vermouth, Melon, Cucumber, Prosecco, Soda*

Isola Rosa 23.00

*Belvedere Vodka, Watermelon, Jalapeno, Lime, Soda*

Gimlet 24.00

*Tanqueray No. 10 Gin, Lime Leaf, Elderflower, Green Appel, Lime*

## MARTINI TROLLEY

Our signature martini experience

*Choose your spirit, garnish and tincture. Served table side*

### VODKA

Ciroc 30.00

Belvedere 28.00

Belvedere 10 82.00

Grey Goose 32.00

### GIN

Tanqueray 26.00

Tanqueray No. 10 36.00

Monkey 47 48.00

Four Pillars Olive Leaf 35.00

### TINCTURE

Grapefruit & Chamomile

Cardamom

Lime Leaf

Yuzu

### GARNISH

Gordal Olive

Lemon Peel

Grapefruit Peel

Potato Crisp & Caviar 5gm 25.00

## OYSTERS

Sydney rock oysters *Champagne vinaigrette* 8.00 ea

## CAVIAR

*Served with hand-cut potato crisps, creme fraiche and chives*

N25 Kaluga Hybrid 30gms 210.00

N25 Oscietra 30gms 190.00

Umai Heritage 30gms 95.00

## ADD ONS

300g MBS 4+ Onyx Sirloin Grain Fed 80.00

*Selection of mustards*

1kg MBS 4+ Onyx Bistecca alla Fiorentina Grain Fed 240.00

*Selection of mustards*

White chocolate panacotta *Black cherry sorbet* 19.00

Shoestring fries *Confit garlic aioli, oregano* 14.00

## Dining Room



