

Bonnie

new year's 2023 tasting menu

\$495pp with matching wines

canapés on arrival

house baked bread - amuse bouche

osietra siberian caviar - bellini - cucumber - lemon - cream - gin

yellowfin tuna - watermelon - roe - tarragon - ice plant

little joe tataki - crème fraiche - wattle - shallot - sorrel

local painted crayfish - house made ravioli - chèvre - pepita - roe

MB8+ wagyu tenderloin - tiger prawn - asparagus - pommes - cognac mustard

stone fruit - coconut - amaretto - almond

brie d'affinois

rosella cello