

Beef Tasting Menu by Santiago Aristizabal

Executive Chef Santiago Aristizabal presents a five-course tasting experience that celebrates the diversity of beef through five distinct breeds: Wagyu, Angus, Wagyu-Angus Cross, Mishima, and Jersey. Each course draws influence from a different Latin American cuisine, culminating in a Colombian-inspired main that honours chef Santiago's heritage.

\$195 Per Person | Wine Pairing \$120 Per Person

DENVER, BONE MARROW, OXTAIL, TALLOW

David Blackmore Mishima
48mo, Grass Fed, Mb9+

SIRLOIN 'BLACK & BLUE' TARTARE

Rockpool Reserve F1 Wagyu x Angus
48mo, Grass & Barley Fed

SPINALIS, EYE OF SCOTCH, WATTLESEED MOLE

Cape Grim Black Angus
36mo, Grass Fed

RUMP CAP, AREPA, HOGAO

David Blackmore Full Blood Wagyu
48mo, Grass & Ration Fed, Mb9+

CARLOTA CAKE

Tilba Dairy Jersey
Pasture Raised Dairy

PALO SANTO TRUFFLE

Tilba Dairy Jersey
Pasture Raised Dairy

