

EUREKA 89

Attitude Choice Menu

ENTRÉE

HIRAMASA KINGFISH CRUDO

fingerlime, buttermilk, citrus kosho

Or

TEXTURES OF POTATO

black garlic, leeks, allium oil

MAINS

18 HOUR SLOW ROASTED PUMPKIN

black garlic, seeds, comte cream

Or

KOJI BRINED CHICKEN

shimeji, pickled grapes, albufera

Or

ROASTED BEEF FILLET

spelt, roasted onions, chimichurri salsa

DESSERT

CARAMELISED APPLE PARFAIT

berries, honey mousse, caramel

Or

DARK CHOCOLATE TART

passionfruit, salted caramel

Menu and wines are subject to change

A surcharge of 1.45% is applied to all cards and Eftpos transactions. AMEX is not accepted.

Apologies for any inconvenience.

EUREKA 89

Upgrade Experiences

As part of our continued commitment to enhance our dining experiences, we have curated a selection of premium experience upgrades. These upgrades are designed to pair perfectly with our current menus and showcase seasonal produce from some of Australia's best producers.

COURSE ACCOMPANIMENTS

We have partnered with some of Australia's premier producers to bring you a selection of individual upgrade options. Allow our experienced team to match caviar, oysters, or seasonal sides with your courses to suit your preference.

Pacific Oysters, Tasmania, TAS

Shucked to order and accompanied with citrus gel \$60/half dozen.

Chef's Selection of Salmon Caviar, Yarra Valley, VIC

Paired with your first course \$60/tin.

Polanco Caviar, Uruguay, SA

Accompanied with chef's condiments \$120/tin.

Chef's Hand Cut Frites

Rosemary and garlic frites with Parmigiano Reggiano \$20/s.

Chef's Green Goddess Salad

Baby cos and radish \$20/s.

90 MINS ALL INCLUSIVE

Hand-picked by Eureka 89's sommelier, this package is inclusive of Eureka 89's special Victorian wines and beverages to complement courses \$50/p.

Rob Dolan Blanc de Blancs | Nero Bianco Pinot Grigio | Chalk Hill Shiraz

Menu and wines are subject to change

A surcharge of 1.45% is applied to all cards and Eftpos transactions. AMEX is not accepted.

Apologies for any inconvenience.