# THE FOREST

# BANQUET MENU 105pp (MIN 2)

Hatch Set menu is a shared experience and must be ordered uniformly by the entire table.

# **TO START**

#### HOUSE PUMPKIN FOCACCIA

roasted pumpkin butter

### SMOKED EGGPLANT SALATA

crumpet, dried tomato, parsley

# BLUE SWIMMER CRAB

potato hash, mentaiko

#### **TUNA TARTARE**

jalapeño, tobiko, labneh

## **MAINS**

#### **PINK SNAPPER**

crab miso butter, blue swimmer crab, yarra vally salmon roe

# TAJIMA WAGYU SHORT RIB (MB4+)

pomegranate molasses, green pea, preserved lemon

#### **SERVED WITH**

## **HOUSE SALAD**

baby gem lettuce, market leaf, house dressing

## **WAGYU FAT CHIPS**

house 10 spice seasoning

## DESSERT

#### **BERRY & FIG DELICE**

fig jam, almond financier, white peach