

Two Course \$84
Three Course \$96

A LA CARTE

Rock Oysters (3), Lime Rice Wine Vinegar	17.5
ENTRÉE	
Heirloom Tomato, Yuzu Stracciatella, Tosazu, Kombu	22
Pumpkin, Smoked Salmon Roe, Maple, Marigolds	32
Tuna, Dashi Cream, Sake, Shiso, Salted Plum	22
Paradise Prawn, Somen Noodles, Tarragon, Kombu, Shellfish Oil	32
Duck Prosciutto, White Nectarine, Burnt Honey, Black Vinegar	28
MAIN	
Kabayaki Eggplant, Taberu Rayu, Koshihikari Rice, Pink Peppercorn Furikake	35
Ocean Trout, Ramen Egg Tartare, Zucchini, Caper Leaves	45
Roasted Miso Toothfish, Fermented White Asparagus, Caviar, Sakura Leaf	75
Spanner Crab Buckwheat Risotto, Shellfish Mustard Butter	48
O'Connor Beef, Miso Mustard, Shiitake Mushroom, Ponzu, Nori	65
SIDE	
Sweetcorn Ginger Rice, Furikake	15
Tomatoes, Smoked Olive Oil, Soba Cha	15
Ramarro Farm Leaves, Sake Vinegar Seaweed Dressing	12
DESSERT	
Infinity Room Strawberry, Almond, Salted White Chocolate, Kabosu	20
Dots Obsession Passionfruit Sunshine, Dulcey Vanilla Cream	20
Obliteration Room Chocolate Ganache, Cherry, Coconut, Liquorice	20

ALL PRICES ARE INCLUSIVE OF GST

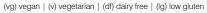
(vg) vegan \mid (v) vegetarian \mid (df) dairy free \mid (lg) low gluten

IMPORTANT NOTICE REGARDING FOOD ALLERGIES

While the NGV catering outlets endeavour to accommodate guests with food allergies or intolerances, we would like to advise that all our food is made in a kitchen which handles and prepares the following: gluten, wheat, milk, soy, crustacean, egg, fish, tree nuts, sesame, peanuts and sulphites. Please let our team know of any food allergies or dietary requirements.

SPARKLING WINE CHAMPAGNE		BEER CIDER	
Yering Station Yarrabank Sparking Cuvée,	20 105	Mornington Peninsula Draught 4.6%	12
Yarra Valley, VIC		Bricklane 'One Love' Pale 4.4%	13
Yering Station Yarrabank Brut Rosé, Yarra Valley, VIC	20 105	4 Pines Pacific Ale 3.5%	12
Moët & Chandon Brut NV, Champagne, France	26 105	Bridge Road 'Free Time' Pale Ale < 0.5%	11
Grant Burge Prosecco NV, SA	14 65	Kaiju Golden Ale Crisp Apple Cider 5.2%	12
Plus & Minus Prosecco NV, Zero Alcohol, SA	13		
		COCKTAIL	
WHITE WINE		Chandon Garden Spritz Sparkling wine, navel & blood orange,	20
Yering 'Station' Chardonnay, Yarra Valley, VIC	18 90	macerated with dried orange peels,	
All Saints Moscato, 2021, VIC	17 80	herbs & spices	
Pewsey Vale Vineyard Riesling, 2024, SA	16 70	Montenegro Spritz Amaro Montenegro, sparkling wine, orange	18
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, 2023, New Zealand	15 60	Hazelnut Espresso Espresso, Kahlua, vodka, hazelnut syrup	22
Domaine William Fevre "Sea Edition" Chablis, 2020, France	130	Cranberry Sour Whiskey, lime, cranberry	22
Domaine de Ladoucette Sancerre 'Comte Lafond', 2022, France	110	Whiskey Ginger Jameson whiskey, ginger syrup, soda	23
Yalumba "The Virgilius" Viognier, 2020, SA	95	Twisted Negroni	22
Plus & Minus Pinot Grigio, Zero Alcohol, SA	12 50	Bacardi Oro rum, Campari, vermouth	
ROSÉ WINE		NON-ALCOHOLIC COCKTAIL	
Turkey Flat Rosé, 2023, SA	16 80	Espresso Mocktini	16
Wildly Organic Vegan Rosé, 2022, SA	14 70	Espresso, Lyre's Coffee Originale,	
Oakridge Estate Yarra Valley Rosé, 2022, Yarra Valley , VIC	80	Lyre's White Cane Spirit, vanilla No Gin & Tonic Lyre's Dry London spirit, tonic	15
		Virgin Cosmo Apple & Blackcurrant syrup, orange, lemon, soda	14
RED WINE		, pp.o a Blackounaik of ap, change, femon, coala	
Yering 'Station' Pinot Noir, Yarra Valley, VIC	18 90		
Oakridge Estate 'Over the Shoulder' Cabernet Merlot, 2022, Yarra Valley, VIC	16 70		
Press + Bloom Pinot Noir, 2022, SA	14 65		
Les Peyrautins Syrah Grencahe, 2017, France	13 60		





Plus & Minus Shiraz, Zero Alcohol, SA



12 | 50



KUSAMA X MARTIN BENN FRIDAY NIGHT MENU \$120pp

AMUSE

Rock Oyster, Lime Rice Wine Vinegar

ENTREE

Tuna, Dashi Cream, Sake, Shiso, Salted Plum

MAIN COURSE

Ocean Trout, Ramen Egg Tartare, Zucchini, Caper Leaves

OR

O'Connor Beef, Miso Mustard, Shiitake Mushroom, Ponzu, Nori

DESSERT

Dots Obsession
Passionfruit Sunshine, Dulcey Vanilla Cream

To Finish
Selection of Mochi

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