

Two Course	\$84
Three Course	\$96

## A LA CARTE

Rock Oysters (3), Lime Rice Wine Vinegar	17.5
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## 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 | (v) vegetarian | (df) dairy free | (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

Yering Station Yarrabank Sparking Cuvée, Yarra Valley, VIC	20   105
Yering Station Yarrabank Brut Rosé, Yarra Valley, VIC	20   105
Moët & Chandon Brut NV, Champagne, France	26   105
Grant Burge Prosecco NV, SA	14   65
Plus & Minus Prosecco NV, Zero Alcohol, SA	13

## WHITE WINE

Yering 'Station' Chardonnay, Yarra Valley, VIC	18   90
All Saints Moscato, 2021, VIC	17   80
Pewsey Vale Vineyard Riesling, 2024, SA	16   70
Mt Difficulty 'Roaring Meg' Sauvignon Blanc, 2023, New Zealand	15   60
Domaine William Fevre "Sea Edition" Chablis, 2020, France	130
Domaine de Ladoucette Sancerre 'Comte Lafond', 2022, France	110
Yalumba "The Virgilius" Viognier, 2020, SA	95
Plus & Minus Pinot Grigio, Zero Alcohol, SA	12   50

## ROSÉ WINE

Turkey Flat Rosé, 2023, SA	16   80
Wildly Organic Vegan Rosé, 2022, SA	14   70
Oakridge Estate Yarra Valley Rosé, 2022, Yarra Valley, VIC	80

## RED WINE

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 Grenache, 2017, France	13   60
Plus & Minus Shiraz, Zero Alcohol, SA	12   50

## BEER | CIDER

Mornington Peninsula Draught 4.6%	12
Bricklane 'One Love' Pale 4.4%	13
4 Pines Pacific Ale 3.5%	12
Bridge Road 'Free Time' Pale Ale <0.5%	11
Kaiju Golden Ale Crisp Apple Cider 5.2%	12

## COCKTAIL

Chandon Garden Spritz Sparkling wine, navel & blood orange, macerated with dried orange peels, herbs & spices	20
Montenegro Spritz Amaro Montenegro, sparkling wine, orange	18
Hazelnut Espresso Espresso, Kahlua, vodka, hazelnut syrup	22
Cranberry Sour Whiskey, lime, cranberry	22
Whiskey Ginger Jameson whiskey, ginger syrup, soda	23
Twisted Negroni Bacardi Oro rum, Campari, vermouth	22

## NON-ALCOHOLIC COCKTAIL

Espresso Mocktini Espresso, Lyre's Coffee Originale, Lyre's White Cane Spirit, vanilla	16
No Gin & Tonic Lyre's Dry London spirit, tonic	15
Virgin Cosmo Apple & Blackcurrant syrup, orange, lemon, soda	14

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**MARTIN BENN  
AT NGV**

**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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