

March 2018

Eneko Dining

THE LUXURY OF DINING IN
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TASTING MENU

Four Course

Charred kingfish, black garlic, pickled clams, clam milk

Raw beef, smoked whey, shiitake

Lamb, tortellini, miso

Aged rice cream, drunken pineapple, fennel

Petit fours



TASTING MENU

Seven Course

Oysters, horseradish, mackerel

King George Whiting, peas, eucalyptus

Pumpkin, miso, Basque tomme

Pork, "petit waldorf"

Macedon duck, wild rice, cherry

Yoghurt, strawberry, coriander

Chocolate, koji, peanuts

Petit fours



TASTING MENU

Bespoke

Let's create the perfect, bespoke experience for you and your guests!
Get in touch, we love to discuss your unique needs and preferences.