

LUNCH

-E-

flight of dressed oysters	½ dozen 30	dozen 60
grilled octopus, kiwi fruit, paw paw puree, rhubarb sesame relish, vermicelli crisps		26
crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes		27
seared scallops, seaweed, ponzu citrus, wasabi puffs, ginger, shallots, cucumber		26
byron bay pork, yardlong bean, choy sum, pickled lotus, apple gel, crispy soybean		25
buttermilk pannacotta, saltbaked beetroot, smoked olive oil, cauliflower crumble, fennel jam, chioggia,		25

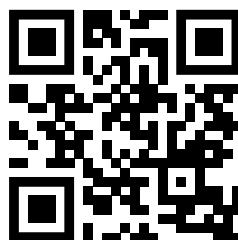
-M-

100 day grain fed eye fillet, roasted butternut puree, shallot, wasabi compound butter, miso powder, daikon straw		46
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp,		52
mandagery creek venison, celeriac, braised barley, preserved lemon, yam, onion, herb crunch		42
WA scampi linguine, garlic, roasted chilli, lemon, parsley, pangratatto		45

-D-

entremet of black forest, dark chocolate, vanilla, sable, sour cherry sorbet,		20
Japanese cotton cake, passionfruit, strawberries, kinako crumble, sage oil		20
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream		20
sticky date, caramel, caramelized apples, chantilly, walnut, vanilla ice cream		20

The Wine List



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