

1st Course

grilled octopus, kiwi fruit, paw paw puree, rhubarb sesame relish, vermicelli crisps

buttermilk pannacotta, saltbaked beetroot, smoked olive oil, cauliflower, fennel jam, chioggia

crisp king prawns, crisp wonton, shiso, shitake, yuzu miso, fragrant oat flakes

seared scallops, seaweed salad, ponzu citrus, wasabi puffs, ginger, shallots, cucumber

byron bay pork loin, yardlong bean, choy sum, pickled lotus, apple gel, crispy soybean

2nd Course

100 day grain fed eye fillet , roasted butternut puree, shallot, wasabi compound butter, miso powder, daikon straw

glacier 51 toothfish, shitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp

mandagery creek venison, celeriac puree, braised barley, preserved lemon, yam, onion, herb crunch

WA scampi linguine de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto

6+ Tajima wagyu hanger steak, miso eggplant, taro shallot rosti, sumac labne, granny smith, asparagus *(8 dollar supplement)*

3rd Course

entremet of black forest, dark chocolate, vanilla, sable, sour cherry sorbet

our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream

Japanese cotton cake, passionfruit, strawberries, kinako crumble, sage oil

sticky date, caramel, caramelized apples, chantilly, walnut, vanilla ice cream

3 courses - 95 dollars

The Wine List



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