

LUNCH

-E-

flight of dressed oysters	½ dozen 30	dozen 60
tempura octopus, baby squid salad, chorizo emulsion, fermented soy bean		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

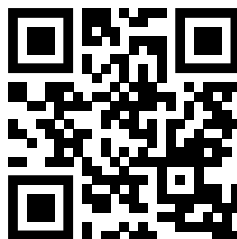
-M-

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, daikon, enoki crisp,		52
mandagery creek venison, celeriac, barley, preserved lemon, yam, onion, herb crunch		45
WA scampi linguine, garlic, roasted chilli, lemon, parsley, pangratatto		45
6+ Tajima wagyu hanger steak, miso eggplant, taro shallot rosti, sumac labne, granny smith, asparagus		54

-D-

sesame feuille, tropical compote, lime & coriander cream, passion banana mango sorbet		20
chocolate biscuit, caramelized peanuts, ganache, cremeaux, vanilla bean gelato		20
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream		20
cheese plate- prima donna gouda & coal river triple cream brie, quince paste, pear		20

The Wine List



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