

1st Course

tempura octopus, baby squid salad, chorizo emulsion, fermented soy bean

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
(10 dollar supplement)

3rd Course

sesame feuille, tropical compote, lime & coriander cream, passion banana mango sorbet

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

chocolate biscuit, caramelized peanuts, ganache, cremeaux, vanilla bean gelato

cheese plate- manchego & coal river triple cream brie, quince paste, pear

3 courses - 95 dollars

The Wine List



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