

1st Course

grilled octopus, squid ink, chimichurri, prawn custard, rice crunch, fennel salad

radicchio, caramelised nectarine, kohlrabi, pickled watermelon, micro basil, smoked goats cheese, spiced honey

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

boudin blanc spheres, xo sauce, spinach escabeche, lemongrass aioli, puffed rice, radish

tajima wagyu short rib, kale, horseradish, macadamia short bread, bourbon maple

(5 dollar supplement)

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

hiramasa kingfish, tahini, zucchini, comboyne potato, pea chutney, charred grapefruit

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

mandagery creek venison loin, smoked popcorn cream, broccolini, nut corn crunch, chocolate jus, nectarine and thyme

(8 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

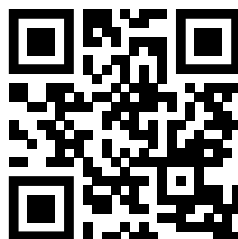
sumac meringue, lime, rolland plains blueberries, sable, five spice blueberry sorbet

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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