

LUNCH

-E-

flight of dressed oysters	½ dozen 30	dozen 60
grilled octopus, squid ink, chimichurri, prawn custard, rice crunch, fennel salad		28
crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes		27
boudin blanc spheres, xo, spinach escabeche, lemongrass aioli, puffed rice, radish		26
tajima wagyu short rib, kale, horseradish, macadamia short bread, bourbon maple		30
radicchio, caramelised nectarine, kohlrabi, pickled watermelon, micro basil, smoked goats cheese, spiced honey		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
hiramasa kingfish, tahini, zucchini, comboyne potato, pea chutney, charred grapefruit		46
WA scampi linguine, garlic, roasted chilli, lemon, parsley, pangratatto		45
mandagery creek venison loin, smoked popcorn cream, broccolini, nut corn crunch, chocolate jus, nectarine and thyme		50

-D-

sesame feuille, tropical compote, lime & coriander cream, passion banana mango sorbet		20
chocolate biscuit, caramelized peanuts, ganache, cremeaux, vanilla bean gelato		20
sumac meringue, lime, rolland plains blueberries, sable, five spice blueberry sorbet		20
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream		20
cheese plate- comte & coal river triple cream brie, quince paste, pear		20

The Wine List



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