

entrée

salt bake beetroot and squid tortellini, edamame, mushroom jus, foam leek, passata, prawn pearls

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

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

seared scallops, sweet cabbage, roasted russian garlic aioli, wasabi coral, crumpet

tajima wagyu skirt 6+, kale, horseradish, macadamia short bread, bourbon maple  
(10 dollar supplement)

mains

grain fed eye fillet, nutbutter espuma, leek & kelp tempura, dutch carrots, mustard butter

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

hiramasa kingfish, pomegranate, coconut crunch, radish, pumpkin, mangalorean curry

linguine of QLD king prawn, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto

mandagery creek venison loin, quince, coffee gel, cherry, walnuts, smoked garlic,  
parsnip and buckwheat crisps  
(8 dollar supplement)

dessert

kumquat, hazelnut cream, buckwheat nougatine, pastry wafer, hazelnut ice cream

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

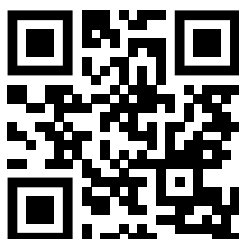
berries, cheesecake, walnut streusel, ginger, meringue, white chocolate, blueberry  
ginger sorbet

dark chocolate ganache, mousse, passionfruit curd, meringue, sable, shiro miso gelato,

cheese plate- comte 18mth & coal river triple cream brie, quince paste, pear

*95 dollars per person*

The Wine List



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