

LUNCH

-E-

flight of dressed oysters	½ dozen 32	dozen 62
red cabbage infused octopus, chorizo, carrot, nori terrine, peas, asparagus, ginger		28
crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes		28
seared scallops, sweet cabbage, roasted russian garlic aioli, wasabi coral, crumpet		28
angus hanger beef 3+, kim chi, pineapple, jalapeno, peanuts, sesame, onion glass		32
radicchio, kohlrabi, pickled watermelon, micro basil, smoked goats cheese, spiced honey		25

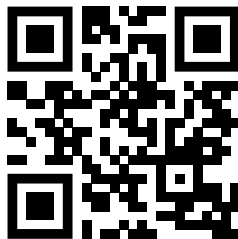
-M-

shorthorn eye fillet, nutbutter espuma, leek & kelp tempura, carrots, mustard butter		48
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice, daikon, enoki crisp,		52
hiramasa kingfish, pomegranate, coconut crunch, radish, pumpkin, mangalorean curry		46
linguine of QLD king prawn, de-shelled, garlic, roast chilli, lemon, parsley, pangratatto		45
mandagery venison, chermoula, capsicum, labne, mint, fennel, eggplant, spiced granola		50

-D-

bush lemon curd, caramel, macadamia, finger lime, coconut sorbet		21
dark chocolate ganache, mousse, passionfruit curd, meringue, sable, shiro miso gelato		21
berries, cheesecake, walnut streusel, ginger, meringue, white chocolate, blueberry sorbet		21
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream		21
cheese plate- comte & coal river triple cream brie, quince paste, pear		21

The Wine List



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