

entrée

red cabbage infused octopus, chorizo, carrot, nori terrine, peas, asparagus, ginger
radicchio, kohlrabi, watermelon, micro herbs, 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
angus hanger beef 3+, kim chi, pineapple, jalapeno, peanuts, sesame, onion glass
(8 dollar supplement)

mains

shorthorn eye fillet, nutbutter espuma, leek & kelp tempura, 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
milly hill lamb, chermoula, capsicum, labne, mint, fennel, eggplant, spiced granola
(6 dollar supplement)

dessert

bush lemon curd, caramel, macadamia, finger lime, coconut sorbet
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream
pink macaron bed, rosewater, raspberry, jelly pearls, raspberry and lychee sorbet
dark chocolate ganache, mousse, passionfruit curd, meringue, sable, shiro miso gelato,
cheese plate- coal river triple cream brie, comte, quince paste, pear

99 dollars per person

The Wine List



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