

Mothers Day 2022

on arrival

sourdough baguette, infused EVOO

amuse bouche

toothfish and nori money bag, chilli jam

entrée

crispy large quail, tamarind chutney, edamame, kombu butter

ceviche of kingfish, rhubarb, yuzu, pickled onions, corn crisps, fennel

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

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

mains

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

jacks creek 180 day grain fed flank steak, rice croquette, borlotti puree, soy caramel

hiramasa kingfish, congo potato, chorizo, olive, capers, beurre blanc, fennel, pink puree

linguine of moreton bay bug, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto

desserts

wasabi ice cream, matcha, dacquoise, cremeux, strawberry, sesame , coulis

bush lemon curd, caramel, macadamia, finger lime, coconut sorbet

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

grand marnier cheesecake, chocolate ganache, mandarin, mint, pistachio cookie, tuille

The Wine List



The Wine List

125 dollars per person

20% service charge on public holidays

10% service charge on sundays