

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

angus hanger beef 3+, kim chi, pineapple, jalapeno, peanuts, sesame, onion glass

vegetarian option available every service

(8 dollar supplement)

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

mandagery creek venison, pepper berry, spiced red wine jus, cauliflower, chestnut,

pumpkin, swede sponge

(8 dollar supplement)

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

9 + tajima wagyu eye fillet, peruvian sour chilli, mushroom, dutch cream potato mash, taro,

okra, leek ash

(MP supplement)

vegetarian option available every service

desserts

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

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

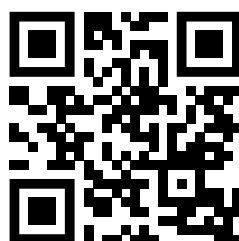
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream

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

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

99 dollars per person

The Wine List



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