

LUNCH

-E-

crispy large quail, tamarind chutney, edamame, kombu butter	28
crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes	29
seared scallops, sweet cabbage, roasted russian garlic aioli, wasabi coral, crumpet	29
angus hanger beef 3+, kim chi, pineapple, jalapeno, peanuts, sesame, onion glass	32
ceviche of kingfish, rhubarb, yuzu, pickled onions, corn crisps, coriander, fennel	29
**vegetarian option available every service	

-M-

jacks creek 180 day grain fed flank steak, rice croquette, borlotti puree, soy caramel	48
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice, daikon, enoki crisp,	54
hiramasa kingfish, congo potato, chorizo, olive, capers, beurre blanc, fennel, pink puree	48
linguine of moreton bay bug, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto	48
mandagery creek venison, pepper berry, spiced red wine jus, cauliflower, chestnut, pumpkin, swede sponge	54
9 + tajima wagyu eye fillet, peruvian sour chilli, grilled mushroom, dutch cream potato mash, taro, okra, leek ash	MP
**vegetarian option available every service	

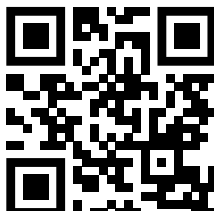
-D-

wasabi ice cream, matcha, dacquoise, cremeux, strawberry, sesame , coulis	21
grand marnier cheesecake, chocolate ganache, mandarin, mint, pistachio cookie, tuille	21
finger lime, curd of bush lemon, caramel, macadamia, coconut 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

-S-

UGB sourdough, black lime EVOO	9
fries and preserved lemon aioli	10
seasonal vegetables, kaffir lime butter	10

The Wine List



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