

**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  
*(8 dollar supplement)*

**mains**

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

little joe grass fed scotch fillet, red wine butter, apple & parsnip, toasted mustard, parsley

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

milly hill lamb, 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)*

**desserts**

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

william pear, vanilla, sable, chantilly, szechuan syrup, blueberry sorbet

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

dark chocolate, dulce de luche, hazelnut, banana, shortbread, coffee gelato

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

*99 dollars per person*

The Wine List



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