

LUNCH

-E-

crispy large quail, tamarind chutney, edamame, kombu butter	28
crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes	30
seared scallops, sweet cabbage, roasted russian garlic aioli, wasabi coral, crumpet	30
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

-M-

little joe grass fed scotch fillet, red wine butter, apple & parsnip , toasted mustard, parsley	50
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
milly hill lamb, 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

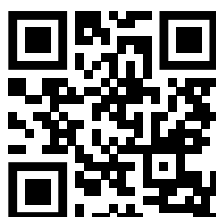
-D-

wasabi ice cream, matcha, dacquoise, cremeux, strawberry, sesame , coulis	22
william pear, vanilla, sable, chantilly, szechuan syrup, blueberry sorbet	22
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream	22
dark chocolate, dulce de luche, hazelnut, banana, shortbread, coffee gelato	22
cheese plate- comte & coal river triple cream brie, quince paste, pear	22

-S-

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

The Wine List



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