

LUNCH

-E-

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|---|----|
| crispy large quail, tamarind chutney, edamame, kombu butter                       | 36 |
| crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes         | 33 |
| seared scallops, corn salsa, jalapeno, boudin noir, potato gem                    | 33 |
| carrot sponge, broccolini, hazelnuts, tomato relish, carrot ginger sorbet, radish | 29 |
| honey glazed hanger steak, ponzu, mint, buckwheat, ginger, chilli                 | 32 |

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|---|----|
| glacier 51 toothfish, shitake suimono, savoy cabbage, black rice, daikon, enoki crisp,                            | 54 |
| portoro mb 4+ eye fillet, 200g, hummus, eggplant, preserved lemon, cauliflower, mint, candied fig                 | 65 |
| hiramasa kingfish, kefir vichyssoise, zucchini, finger lime, dill, sweet peas, spinach                            | 48 |
| linguine of moreton bay bug, de-shelled, garlic, roasted chilli, lemon, parsley, pangrattato                      | 48 |
| desiree potato gnocchi, beetroot, parmesan custard, peas, asparagus, soil crumb                                   | 46 |
| 5+ tajima wagyu eye fillet, peruvian sour chilli, grilled mushroom, dutch cream potato mash, taro, okra, leek ash | 90 |

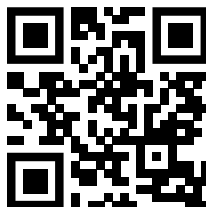
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|---|----|
| “japanese pepper gelato”, strawberry, dacquoise, cremeux, sesame, coulis, matcha    | 23 |
| pavlova shell, tropical fruit compote, coconut cream, passion fruit mango sorbet    | 23 |
| our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream | 23 |
| a chocolate tart, cacao nib croquant, tonka bean gelato (we have waited years)      | 23 |
| cheese plate- coal river triple cream brie, comte, quince paste, pear               | 24 |

-S-

|   |    |
|---|----|
| UGB sourdough, black lime EVOO          | 10 |
| fries and preserved lemon aioli         | 12 |
| seasonal vegetables, kaffir lime butter | 12 |

The Wine List



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