

**entrée**

9+ shiro kin sirloin, miso, pink radish, granny smith, ginger pearls, nori glass, wasabi  
(22 dollar supplement)

crispy large quail, tamarind chutney, edamame, kombu butter

tamarillo mille feuille, onion sponge, fennel jam, salted fennel, watercress, cauliflower, cabbage jus

crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes

seared scallops, corn salsa, jalapeno, boudin noir, potato gem

**mains**

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

gochujang glaze flank, korean dumplings, asparagus, shallots, green garbanzo puree

hiramasa kingfish blackened, kaffir lime coconut, snap peas, plantain, mango, coriander

desiree potato gnocchi, parsley, pan squash, cherry tomatoes, thyme, ricotta, lemon curd

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

5 + tajima wagyu eye fillet, 200g, peruvian sour chilli, mushroom, dutch cream potato mash, taro, okra, leek ash  
(38 dollar supplement)

**desserts**

"japanese pepper gelato", strawberry, dacquoise, cremeux, sesame, coulis, matcha

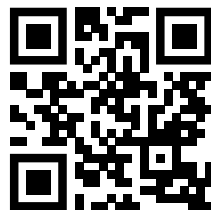
earl grey sponge, honey + ginger ganache, pecans, lavender ice cream, corella pear

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

chocolate almond, beetroot gelato, sorrel, orange, chantilly, caramelized macadamia

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

The Wine List



The Wine List

110 dollars per person

20% service charge on public holidays

10% service charge on Sundays

7.5% service charge on tables of 8 or more

(card fees apply on all payments)