

LUNCH

-E-

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
quince mille feuille, onion sponge, fennel, salted fennel, watercress, cauliflower, cabbage	30
9+ shiro kin sirloin, miso, pink radish, granny smith, ginger pearls, nori glass, wasabi	59

-M-

tajima wagyu bavette, carrot jam, jus, eggplant choux, kale emulsion, lemon	55
hiramasa kingfish, wakame, teriyaki, onigiri, mushroom, baby corn, foam	50
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice, daikon, enoki crisp,	57
linguine of moreton bay bug, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto	49
desiree potato gnocchi, pumpkin, kombu, scarmozza, cavolo nero, leek, pinenuts	46
5+ tajima wagyu eye fillet, 200g, peruvian sour chilli, grilled mushroom, dutch cream potato mash, taro, okra, leek ash	96

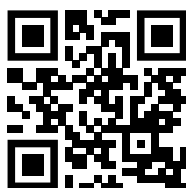
-D-

"japanese pepper gelato", strawberry, dacquoise, cremeux, sesame, coulis, matcha	23
earl grey sponge, honey + ginger ganache, pecans, lavender ice cream, corella pear	23
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream	23
chocolate almond, beetroot gelato, sorrel, orange, chantilly, caramelized macadamia	23
cheese plate- coal river triple cream brie, comte, quince paste, pear	24

-S-

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

The Wine List



The Wine List

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)