

LUNCH

-E-

grilled quail, aji verde, patatas bravas, ajo blanco, orange, fennel, red cabbage	36
crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes	33
seared scallops, sweet cabbage, roasted garlic aioli, coral, "oreo" cookie	34
winter's garden- masala "pumpkin", pea, mint, cauliflower, parsnip, brussel sprouts, soil	34
9+ shiro kin sirloin, miso, pink radish, granny smith, ginger pearls, nori glass, wasabi	59

-M-

grain fed 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, scamorza, 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	24
coconut sponge layer, tahitian lime curd, peppermint layer, coconut sorbet	24
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream	24
chocolate ganache, raspberry, rose, chantilly, beetroot, streusel, five spice berry sorbet	24
cheese plate- semi mature goats milk gouda, gruyere, quince paste, pear	25

-S-

sourdough, black lime EVOO	10
fries and preserved lemon aioli	12
smoked dutch cream potato mash	16
raddichio, witlof, pear, smoked hazelnut, orange mustard dressing	16
dutch carrots, treacle, chickpea puree, za'atar	16

wine and beverage



*whilst we make every effort to accommodate a guest's dietary needs we cannot guarantee to be allergen free*

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)