

entrée

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

mains

hiramasa kingfish, wakame, teriyaki, onigiri, mushroom, baby corn, foam
grain fed bavette, carrot jam, jus, eggplant choux, kale emulsion, lemon
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp
desiree potato gnocchi, pumpkin, kombu, scamorza, cavolo nero, leek, pinenuts
linguine of moreton bay bug, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto
4 + little joe grass fed eye fillet, 200g, peruvian sour chilli, mushroom, dutch cream potato mash,
taro, okra, leek ash
(24 dollar supplement)

desserts

"japanese pepper gelato", strawberry, dacquoise, cremeux, sesame, coulis, matcha
coconut sponge layer, tahitian lime curd, peppermint layer, coconut sorbet
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream
chocolate ganache, raspberry, rose, chantilly, beetroot, streusel, five spice berry sorbet
cheese plate- semi mature goats milk gouda, gruyere, quince paste, pear

sides

smoked dutch cream potato mash
raddichio, witlof, pear, smoked hazelnut, orange mustard dressing
dutch carrots, treacle, chickpea puree, za'atar

110 dollars - 3 courses

126 dollars - 3 courses + 1 side

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)*