

entrée

watermelon carpaccio, green gazpacho, silken tofu, jalapeno, asparagus salsa
white pyrenees lamb, aji verde, patatas bravas, ajo blanco, orange, fennel, red cabbage
(add 8 dollars)
crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes
seared scallops, sweet cabbage, roasted garlic aioli, coral, "oreo" cookie
salted cod taco, cherry tomato, semolina puree, olive salsa, dill, gordal brine jelly

mains

poached hiramasa kingfish, coriander peanut pesto, taro fritter, asparagus, coconut kaffir lime
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp
gnocchi, cavolo nero, carrot, zucchini, yuzu, goats cheese, pecan crumble
linguine of moreton bay bug, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto
tajima 9+ chuck tender medallions , garlic shoots, spiced jus, fermented carrots, kumara puree
9+ shiro kin sirloin-200g, medium rare, with peruvian sour chilli, portobello mushroom, dutch
cream potato mash, grated taro, okra, leek ash (add 50 dollars)

desserts

papaya sorbet, papaya sponge, burnt honey ganache, lumi cream, kinako crumble, sable
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- cloth cheddar, manchego, quince paste, pear

sides

smoked dutch cream potato mash
choy sum leaves, stonefruit, lemon ricotta, buckwheat, pickled onion, rose water
green beans, peas, chilli, mint, garbanzo, spinach

110 dollars - 3 courses
additional sides @ 16 dollars

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)*