

LUNCH

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| white pyrenees lamb, aji verde, patatas bravas, ajo blanco, orange, fennel, red cabbage | 39 |
| crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes | 33 |
| seared scallops, sweet cabbage, roasted garlic aioli, coral, "oreo" cookie | 34 |
| watermelon carpaccio, green gazpacho, silk tofu, jalapeno, asparagus salsa | 29 |
| salted cod taco, cherry tomato, semolina puree, olive salsa, dill, gordal brine jelly | 33 |

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| tajima 9+ chuck tender medallions, garlic shoots, spiced jus, fermented carrots, kumara puree | 50 |
| poached hiramasa kingfish, coriander peanut pesto, taro fritter, asparagus, coconut kaffir lime | 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 | 52 |
| gnocchi, cavolo nero, carrot, zucchini, yuzu, goats cheese, pecan crumble | 46 |
| 9+ shiro kin sirloin-200g, medium rare, with peruvian sour chilli, portobello mushroom, dutch cream potato mash, grated taro, okra, leek ash | 98 |

-D-

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| papaya sorbet, papaya sponge, burnt honey ganache, lumi cream, kinako crumble, sable | 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- cloth cheddar, manchego, quince paste, pear | 25 |

-S-

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| sourdough, black lime EVOO | 10 |
| fries and preserved lemon aioli | 12 |
| smoked dutch cream potato mash | 16 |
| choy sum leaves, stonefruit, lemon ricotta, buckwheat, pickled onion, rose water | 16 |
| green beans, peas, chilli, mint, garbanzo, spinach | 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)*