

**entrée**

watermelon carpaccio, green gazpacho, silken tofu, jalapeno, asparagus salsa  
grilled quail, aji verde, patatas bravas, ajo blanco, orange, fennel, red cabbage  
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 barramundi, coriander peanut pesto, taro fritter, broccolini, 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 king prawns, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto

***tajima wagyu beef***

hanger steak 6+, 200g, medium rare, garlic shoots, spiced jus, fermented carrots, kumara puree  
tajima sirloin 6 +, 250g, medium rare, with peruvian sour chilli, portobello mushroom, dutch  
cream potato mash, grated taro, okra, leek ash *(add 28 dollars)*

**desserts**

mango cheesecake, blueberry, lemon myrtle, rice, sesame, vanilla cremieux, tropical sorbet  
coconut sponge layer, tahitian lime curd, peppermint layer, coconut sorbet  
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream  
cheese plate- ubriaco al rosso, gruyere, quince paste, pear  
chocolate joconde, espresso mousse, cashew meringue, chai butter cream, oat milk gelato

**sides**

smoked dutch cream potato mash  
choy sum leaves, apple, lemon ricotta, buckwheat, pickled onion, rose water  
charred cauliflower, harissa, fingerlime, pomegranate

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)*