

LUNCH

-E-

grilled quail, aji verde, patatas bravas, ajo blanco, orange, fennel, red cabbage	37
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

-M-

poached barramundi, coriander peanut pesto, taro fritter, broccolini, coconut kaffir lime	54
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice, daikon, enoki crisp,	57
linguine of king prawns, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto	52
gnocchi, cavolo nero, carrot, zucchini, yuzu, goats cheese, pecan crumble	46

***tajima wagyu beef***

hanger steak 6+, 200g, medium rare, garlic shoots, spiced jus, carrots, kumara puree	55
tajima sirloin 6 +, 250g, medium rare, with peruvian sour chilli, portobello mushroom, dutch cream potato mash, grated taro, okra, leek ash	82

-D-

mango cheesecake, blueberry, lemon myrtle, rice, sesame, vanilla cremieux, tropical sorbet	24
coconut sponge layer, tahitian lime curd, peppermint layer, coconut sorbet	24
cheese plate- ubriaco al rosso, gruyere, quince paste, pear	25
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream	24
chocolate joconde, espresso mousse, cashew meringue, chai butter cream, oat milk gelato	24

-S-

sourdough, black lime EVOO	10
fries and preserved lemon aioli	12
smoked dutch cream potato mash	16
choy sum leaves, apple, lemon ricotta, buckwheat, pickled onion, rose water	16
charred cauliflower, harissa, fingerlime, pomegranate	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)