

entrée

watermelon carpaccio, green gazpacho, silken tofu, jalapeno, asparagus salsa
tajima short rib 5+, blueberry, white chocolate, apple fennel puree, pepitas, beetroot relish
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 yellowtail kingfish, 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, pangrattato

tajima wagyu beef

hanger steak 6+, 200g, medium rare, garlic shoots, spiced jus, fermented carrots, kumara puree
rib eye (off-bone) 8+, 200g, medium rare, with peruvian sour chilli, portobello mushroom, dutch
cream potato mash, grated taro, okra, leek ash (add 35 dollars)

desserts

matcha cheesecake, strawberry, kinako crumble, sesame tuille, wasabi gelato
entremet of passionfruit, white chocolate, ganache and caramelized pistachio
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream
cheese plate- ubriaco, coal river triple cream brie, quince paste, pear
pecan torte, chocolate glaze, caramel and buttered popcorn ice cream

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- 9% service charge on tables of 8 or more
(card fees apply on all payments)