

entrée

vermicelli wrapped king prawns, prawn & pork bisque, lemon gel, water chestnut, shallot
tajima short rib 5+, blueberry, white chocolate, apple fennel puree, pepitas, beetroot relish
seared scallops, sweet cabbage, roasted garlic aioli, coral, "oreo" cookie
salted cod taco, cherry tomato, semolina puree, olive salsa, dill, gordal brine jelly
capsicum mousse, apple gel, corn bread, sugar snap peas, asparagus segments

mains

yellowtail kingfish, avocado puree, cashew butter, mango salsa, smoked chard, pickled onion
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 hanger steak 6+, 200g, medium rare, garlic shoots, spiced jus, fermented carrots, kumara
puree
little joe grass fed rib eye 4+ (off-bone), 200g, medium rare, with peruvian sour chilli, portobello
mushroom, dutch cream potato mash, grated taro, okra, leek ash *(add 14 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- comte, coal river triple cream brie, quince paste, pear, TSM Lavosh
pecan torte, chocolate glaze, caramel and buttered popcorn ice cream

3 courses @ 110 dollars

sides @ 16 dollars

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

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)*