

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 (**add 7 dollars**)  
gnocchi, friarielli, cherry tomatoes, anchovies, saffron curd, crisp silverbeet  
capsicum mousse, apple gel, corn bread, sugar snap peas, asparagus segments

mains

pastis glazed duck breast, blackberry, sarladaise "savory donut", herb salad, oat gel  
yellowtail kingfish, avocado puree, cashew butter, mango salsa, smoked chard, pickled onion  
glacier 51 toothfish, shiitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp  
linguine of king prawns, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto  
tajima hanger steak 6+, 200g, medium rare, garlic shoots, spiced jus, fermented carrots, kumara  
puree  
tajima wagyu eye fillet 9+, 200g, medium rare, peruvian sour chilli, portobello mushroom,  
dutch cream potato mash, grated taro, okra, leek ash (add 59 dollars)

desserts

strawberry cheesecake, elderflower cream, raspberry, almond crumble, lychee sorbet  
coconut financier, tropical jam, toasted rice, sesame soil, lime gel, ginger gelato  
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)