

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, shitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp
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
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)