

LUNCH

-E-

tajima short rib 5+, blueberry, white chocolate, apple fennel puree, pepitas, beetroot relish	39
vermicelli wrapped king prawns, prawn & pork bisque, lemon gel, water chestnut, shallot	34
seared scallops, sweet cabbage, roasted garlic aioli, coral, "oreo" cookie	39
capsicum mousse, apple gel, corn bread, sugar snap peas, asparagus segments	29
gnocchi, friarielli, cherry tomatoes, anchovies, saffron curd, crisp silverbeet	34

-M-

pastis glazed duck breast, blackberry, sarladaise "savory donut", herb salad, oat gel	49
yellowtail kingfish, avocado puree, cashew butter, mango salsa, smoked chard, pickled onion	56
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice, daikon, enoki crisp,	59
linguine of king prawns, de-shelled, garlic, roasted chilli, lemon, parsley, pangratatto	52
tajima hanger steak 6+, 200g, medium rare, garlic shoots, spiced jus, carrots, kumara puree	55
tajima wagyu eye fillet 9+, 200g, medium rare, peruvian sour chilli, portobello mushroom, dutch cream potato mash, grated taro, okra, leek ash	115

-D-

strawberry cheesecake, elderflower cream, raspberry, almond crumble, lychee sorbet	25
coconut financier, tropical jam, toasted rice, sesame soil, lime gel, ginger gelato	25
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream	25
cheese plate- comte, coal rover triple cream brie, quince paste, pear, TSM lavosh	25
pecan torte, chocolate glaze, caramel and buttered popcorn ice cream	25

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