

LUNCH

-E-

compressed lamb shoulder, fennel puree, savoy cabbage, pickled apple	37
seared scallops, sweet cabbage, roasted garlic aioli, coral, "oreo" cookie	39
king oyster mushroom, borlotti bean emulsion, lemon gel, pine nuts	29
veal agnolotti, sage, dried tomato, beurre noisette, jus jellies	38
scampi (deshelled), bonito emulsion, balsamic reduction, pickled grapes, sweet potato crisp	45

-M-

duck breast, date & almond soil, roasted pumpkin, blackcurrant jus, parsnip puree	52
yellowtail kingfish, shiromiso, pickled ginger, carrot puree, snake beans, XO dressing	56
spaghetti chitarra of scallops segments, pistachio, velouté, basil, pecorino	58
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice, daikon, enoki crisp,	59
grass fed little joe bavette, 200g, medium rare, garlic shoots, spiced jus, carrots, kumara puree	58
w black wagyu rib eye 9+ (deboned), 200g, medium rare, peruvian sour chilli, portobello mushroom, dutch cream potato mash, grated taro, okra, leek ash	125

-D-

strawberry cheesecake, elderflower cream, raspberry, almond crumble, lychee sorbet	25
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream	25
cheese plate- testun di barolo, comte, quince paste, pear, TSM Lavosh	28
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)*