

entrée

compressed lamb shoulder, fennel puree, savoy cabbage, pickled apple

veal agnolotti, sage, dried tomato, beurre noisette, jus jellies

king oyster mushroom, borlotti bean emulsion, lemon gel, pine nuts

seared scallops, sweet cabbage, roasted garlic aioli, coral, "oreo" cookie (add 7 dollars)

wa scampi (deshelled), bonito emulsion, balsamic reduction, pickled grapes, sweet potato crisp (add 12 dollars)

mains

duck breast, date & almond soil, roasted pumpkin, blackcurrant jus, parsnip puree

yellowtail kingfish, shiromiso, pickled ginger, carrot puree, snake beans, XO dressing

glacier 51 toothfish, shitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp

spaghetti chitarra, scallops segments, pistachio, velouté, basil, pecorino

grass fed little joe bavette, 200g, medium rare, garlic shoots, spiced jus, carrots, kumara puree

w black wagyu rib eye 9+,(deboned) 200g, medium rare, peruvian sour chilli, portobello mushroom, dutch cream potato mash, grated taro, okra, leek ash (add 65 dollars)

desserts

strawberry cheesecake, elderflower cream, raspberry, almond crumble, lychee sorbet

our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream

coconut lime log, mango pearls, miso caramel, hibiscus wafer

cheese plate- coal river triple cream brie, comte, quince paste, pear, TSM Lavosh

3 courses @ 118 dollars

sides @ 18 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