

entrée

red cabbage infused octopus, chorizo, carrot, nori terrine, peas, asparagus, ginger  
radicchio kohlrabi, watermelon, micro herbs, smoked goats cheese, spiced honey  
crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes  
seared scallops, sweet cabbage, roasted russian garlic aioli, wasabi coral, crumpet  
tajima wagyu skirt 5+, kim chi, pineapple, jalapeno, peanuts, sesame, onion glass  
*(10 dollar supplement)*

mains

grain fed eye fillet, nutbutter espuma, leek & kelp tempura, dutch carrots, mustard butter  
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice wafer, daikon, enoki crisp  
hiramasa kingfish, pomegranate, coconut crunch, radish, pumpkin, mangalorean curry  
linguine of QLD king prawn, de-shelled, garlic, roasted chilli, lemon, parsley, pangratto  
mandagery venison, chermoula, capsicum, labne, mint, fennel, eggplant, spiced granola  
*(8 dollar supplement)*

dessert

bush lemon curd, caramel, macadamia, finger lime, coconut sorbet  
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream  
berries, cheesecake, walnut streusel, ginger, meringue, white chocolate, blueberry  
ginger sorbet  
dark chocolate ganache, mousse, passionfruit curd, meringue, sable, shiro miso gelato,  
cheese plate- coal river triple cream brie, comte, quince paste, pear

*95 dollars per person*

The Wine List



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