

Short chefs menu	95	
Extended chefs menu	125	
Rosemary sourdough, cultured miso butter		5
Appellation oyster - natural		5
Appellation oyster, bonito, yuzu, parsley		7
Fried sticky koshihikari rice, spiced tomato, malt vinegar		11
Pork scotch fillet cured in gochugaru & fennel		12
Aged cheddar & Comté custard tart, malted onion, burnt leek		12
Smoked eel cream, black apple & prune, crispy potato		13
Boquerones anchovies, nduja & piquillo pepper emulsion, PX vinegar		18
Heirloom beetroot, aged apple vinegar, garlic almond cream, walnut		25
Wild venison tartare, pickled mustard, egg yolk, smoked gouda		30
Saku tuna, white soy ponzu, cultured cream, pickled turnip		30
Charred sweet potato, caramelised yoghurt, black garlic, mushroom		36
Almond fed pork, foie gras, PX sherry, trotter sauce, pickled date		41
Roasted monkfish tail, smoked onion & mussel beurre blanc, garlic chive		43
Sanchoku wagyu, Cipollini onion, green peppercorn, bone marrow		49
Salt & vinegar baby potatoes, wild honey & preserved truffle		15
Crispy iceberg lettuce, palm sugar vinaigrette, roasted shallot		12



Short menu 95
Extended menu 125

Merimbula oyster, bonito, yuzu, parsley
Aged cheddar & Comté custard tart, malted onion, burnt leek
Smoked eel cream, black apple & prune, crispy potato

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Hokkaido scallop, smoked onion beurre blanc
tandoori lobster oil

Rosemary sourdough, cultured miso butter
Saku tuna, white soy ponzu, cultured cream, pickled daikon

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Almond fed pork, foie gras, PX sherry, trotter sauce, pickled date
Crispy baby potatoes, wild honey & truffle vinaigrette

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Feijoa sorbet, citrus leaf custard
palm sugar meringue, burnt white chocolate

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Whipped Valrhona chocolate, banana miso caramel
Marsala cream cream, crystalised cocoa nib

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Optional cheese course
Gorgonzola ice cream, QLD fig, whipped quince, toasted rye

16



Strawberries & yuzu
strawberries in leatherwood honey, yuzu curd, frozen honeycomb
16

QLD fig
Gorgonzola ice cream, whipped quince, burnt white chocolate, toasted rye
16

Mango & sake
mango & sake lees ice cream, frozen coconut meringue
mandarin, Uji matcha
17

Valrhona chocolate
banana miso caramel, Marsala cream, crystalised cocoa nib
18

Urlar Riesling
19, Late Harvest, Wairarapa NZ (75ml)
16

Kikumasamune Gojiro plum
3 yo Umesu sake, Hyogo (60ml)
14

Château Farluret Sémillon + Sauvignon Blanc + Muscadelle
19, Barsac, Bordeaux Fr (75ml)
27

