

TASTING MENU

Set Menu (per person) 68

Wine Match (per person) 45

Oysters, wasabi, yuzu

Houraisen 'Bi' - Aichi

Line caught snapper sashimi, Davidson's plum, amaranth, carrot & soy

2015 Wagner Stempel Silvaner

Pork dumplings, umeboshi plum, dashi, chilli oil

Apple Thief 'Granny Smith' Cider

Nth Qld. Barramundi fillet, miso, lime, white radish

2015 Girlan 'Plattenriegl' Pinot Bianco

Rangers Valley Wagyu beef 7+, miso, kale, beetroot

Kipflers, sichuan pepper, salt

2015 La Maldicion 'Tinto para beber' Tempranillo

Rockmelon, sake granita, passionfruit ice cream, saffron

2015 Framingham 'Noble' Dessert Riesling

SWEETS

Rockmelon, sake granita, passionfruit ice cream, saffron* 16

Yuzu mousse, mixed berries, kabosu sorbet, meringue 16

Green tea truffles 8

MENU

* gluten free available - please ask

Oysters, wasabi, yuzu* 18

Snacks - Edamame, crackling, pickled baby carrots* 12

Japanese padron peppers, shaved bonito* 12

Crisp saltbush and chilli* 14

Tempura corn, smoked corn and black salt* 14

Pork dumplings, umeboshi plum, dashi, chilli oil 16

Line caught snapper sashimi, Davidson's plum, amaranth, carrot & soy* 21

Crisp fried prawn, Japanese potato & shiso 24

Teriyaki pork terrine, fennel, foie gras* 21

Kangaroo tartare, daikon, cucumber, crispy salsify chips 21

Mushroom, buckwheat, soft egg, shio koji* 21

Sakamushi mussels, lime, butter, sea parsley* 27

Crispy spatchcock, pickled ginger, Japanese soy vinegar* 29

Charred duck breast, braised leek, nasturtium* 32

Nth Qld. Barramundi fillet, miso, lime, white radish 36

Charred Kurobuta pork loin, karashi mustard, turnips* 36

Rangers Valley Wagyu beef 7+, miso, kale, beetroot* 39

Red radish and cucumber, umeboshi, konbu* 14

Broccoli, black sesame, tamari* 14

Roasted heirloom carrots, sichuan, hazelnuts & sea parsley* 14

Kipflers, sichuan pepper, salt* 7 / 14

Please note, 2% surcharge applies on all card payments, 10% surcharge applies on public holidays.

