

TASTING MENU (Available for complete tables only)

Set Shared Menu (per person)	68
Beverage Match (per person)	45
Freshly shucked Oysters, apple dashi, shiso <i>Houraisen 'Bi' - Aichi</i>	
Snapper sashimi lightly cured, cucumber, daikon, shiso, lime <i>2017 Helm 'Tumbarumba' Riesling</i>	
Pork dumplings, umeboshi plum, dashi, chilli oil <i>Apple Thief 'Pink Lady' Cider</i>	
Cone Bay barramundi, miso, lime, white radish <i>2015 Casa Rojo 'La Marimorena' Albarino</i>	
Wagyu rump cap, miso, kale, turnip Ohitashi broccolini, wasabi dashi, macadamia nut <i>2014 Salomon Estate 'Syrah V' Shiraz Viognier</i>	
Plum Wine Sabayon, confit strawberries, crumble, lychee granita <i>MIO Sparkling Sake</i>	

SWEETS

Plum Wine Sabayon, confit strawberries, crumble, lychee granita	16
White Chocolate Yuzu mousse, kabosu sorbet, Matcha meringue	16
Green tea truffles	8

MENU

* gluten free available upon request

Freshly shucked Oysters, apple dashi, shiso*	18
Snacks - Edamame, crackling, pickled baby carrots*	12
Crisp saltbush and chilli*	14
Tempura corn, smoked corn puree and black salt*	14
Seared sweet prawns, kombu butter, soy dressing	18
Hokkaido scallops sashimi, nori, celery, fingerlime	23
Shiokoji cured snapper, daikon, Tosazu jelly	21
Pork dumplings, umeboshi plum, dashi, chilli oil	16
Fried eggplant, chilli, leek, ginger dressing	16
Kangaroo tartare, pickled daikon, apple, rice cracker*	21
Mushroom, buckwheat, soft egg, shio koji*	21
Sakamushi clams, wakame, lime, sea banana*	27
Crispy spatchcock, pickled ginger, Japanese soy vinegar*	29
Charred duck breast, truffle confit mushrooms, teriyaki sauce*	32
Cone Bay barramundi, miso, lime, white radish	36
Slow cooked Kurobuta pork belly, red miso, karashi mustard, fennel*	32
Wagyu rump cap, miso, kale, turnip*	39
Red radish and cucumber, umeboshi, konbu*	14
Ohitashi broccolini, wasabi dashi, macadamia nut*	14
Potato mash, fermented blackbean, sichuan oil, coriander	12

PLEASE NOTE 2% surcharge applies on all card payments. Maximum 2 card split payments only

