
TASTING MENU

(Available for complete tables only)

Set Shared Menu 68pp
Beverage Match 45pp

Kingfish tataki, daikon, Tosazu jelly
2016 Txakoli, 'Astobiza 'Astobiza', Basque Country - Spain

Hokkaido scallops sashimi, nori, celery, fingerlime
2016 Riesling, Von Winning, Pfalz - Germany

Pork dumplings, umeboshi plum, dashi, chilli oil
Moriki Shuzo 'Suppin Rumiko No Sake' Junmai Ginjo, Mie - Japan

Cone Bay barramundi, miso, lime, white radish
2016 Chardonnay, Garagiste 'Cotier', Mornington - Australia

Wagyu beef, kale, turnip, grated daikon, yuzu pepper sauce
Brocolini, crispy white bait, clam jus
2016 Tempranillo, Maisulan 'Joven', Rioja - Spain

Plum wine sabayon, confit strawberries, crumble, lychee
MIO Sparkling Sake, Nada - Japan

SWEETS

Plum Wine Sabayon, confit strawberries, crumble, lychee granita 16
White Chocolate Yuzu mousse, kabosu sorbet, matcha meringue 16
Green Tea Tarts 2.50 each

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



MENU

Freshly shucked Oysters, apple dashi, shiso* 18

Snacks - Edamame, crackling, pickled baby carrots* 12

Crisp saltbush and chilli* 16

Tempura corn, smoked corn puree and black salt* 14

Seared sweet prawns, kombu butter, soy dressing 18

Hokkaido scallops sashimi, nori, celery, fingerlime* 25

Kingfish tataki, daikon, Tosazu jelly 25

Pork dumplings, umeboshi plum, dashi, chilli oil 16

Fried eggplant, chilli, leek, ginger dressing* 16

Kangaroo tartare, pickled daikon, apple, cured egg yolk, rice cracker* 21

Mushroom, buckwheat, soft egg, shio koji* 21

Crispy spatchcock, pickled ginger, Japanese soy vinegar* 29

Charred duck breast, truffle confit mushrooms, teriyaki sauce* 36

Cone Bay barramundi, miso, lime, white radish 36

Slow cooked pork belly, red miso, karashi mustard, fennel* 32

Black Angus short rib, ume pepper 39

Wagyu beef, kale, turnip, grated daikon, yuzu pepper sauce 42

Brocolini, crispy white bait, clam jus 14

Potato mash, fermented blackbean, sichuan oil, coriander* 12

*Gluten Free available on request

Dietary requirements can be catered for. Although every possible care is taken to ensure that our menu items are allergy free, certain items may still contain traces of allergic ingredients as they are prepared in a shared preparation and cooking environment. Please advise us if any allergies are severe.
