

TASTING MENU

Set Shared Menu (per person) 68

Beverage Match (per person) 45

Oysters, wasabi, yuzu

Houraisen 'Bi' - Aichi

Hiramasa Kingfish sashimi, ginger, finger lime, shiso

2015 Helm 'Tumbarumba' Riesling

Pork dumplings, umeboshi plum, dashi, chilli oil

Apple Thief 'Pink Lady' Cider

Cone Bay Barramundi fillet, miso, lime, white radish

2015 Casa Rojo 'La Marimorena' Albarino

"Master Kobe" Wagyu, miso, kale, turnip

Broccoli, black sesame, tamari

2014 Salomon Estate 'Syrah V' Shiraz Viognier

Rockmelon, sake granita, passionfruit ice cream, saffron floss

2011 Schloss Gobelburg Auslese Riesling

SWEETS

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

Yuzu mousse, mixed berries, kabosu sorbet, meringue 16

Green tea truffles 8

MENU

* gluten free available upon request

Oysters, wasabi, yuzu* 18

Snacks - Edamame, crackling, pickled baby carrots* 12

Crisp saltbush and chilli* 14

Tempura corn, smoked corn and black salt* 14

Pork dumplings, umeboshi plum, dashi, chilli oil 16

Hiramasa Kingfish sashimi, ginger, finger lime* 21

Crisp fried prawn, Japanese potato & shiso 19

Teriyaki pork terrine, fennel, foie gras* 21

Kangaroo tartare, pickled daikon, apple, rice cracker* 21

Mushroom, buckwheat, soft egg, shio koji* 21

Sakamushi mussels, lime, butter, sea banana* 27

Crispy spatchcock, pickled ginger, Japanese soy vinegar* 29

Charred duck breast, confit mushroom, teriyaki sauce* 32

Cone Bay Barramundi fillet, miso, lime, white radish 36

Braised Kurobuta pork belly, red miso, karashi mustard, fennel* 32

"Master Kobe" Wagyu, miso, kale, turnip* 39

Red radish and cucumber, umeboshi, konbu* 14

Broccoli, black sesame, tamari* 14

Roasted heirloom carrots, sichuan, hazelnuts* 14

Crunchy sweet potato, yukari, yuzu cream* 12

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

