

TASTING MENU (Available for complete tables only)

Set Shared Menu (per person) 68

Beverage Match (per person) 45

Freshly shucked Oysters, apple dashi, shiso

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

Plum Wine Sabayon, confit strawberries, crumble, lychee granita

MIO Sparkling Sake

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 and black salt* 14

Seared sweet prawns, soy, kombu butter, fresh horseradish 18

Hiramasa Kingfish sashimi, ginger, finger lime* 21

Pork dumplings, umeboshi plum, dashi, chilli oil 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, confit truffle oil mushrooms, teriyaki sauce* 32

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

Slow cooked 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

Potato mash, fermented blackbean, sichuan oil, coriander 12

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

