

## TASTING MENU

Set Shared Menu (per person) 68

Beverage Match (per person) 45

Freshly shucked Oysters, wasabi leaf, 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 MB 9+, miso, kale, turnip

Broccoli, black sesame, tamari

*2014 Salomon Estate 'Syrah V' Shiraz Viognier*

Plum Wine Sabayon, confit strawberries, crumble, lychee granita

*2011 Schloss Gobelburg Auslese Riesling*

## 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, wasabi leaf, yuzu\* 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 mushroom, 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 MB 9+, 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.

