



4 Course Tasting Menu \$65 + Wine Match \$40

6 Course Tasting Menu \$85 + Wine Match \$60

Snacks

Freshly shucked oyster, tosazu	4
Charred eggplant nam prik, sesame rice crackers	12
Crispy fried turnip cakes, nori vinegar dipping sauce	13
Tempura bug tails, sesame yuzu mayonnaise	13
Sher wagyu bresaola, pickled red onion, truffle sourdough.....	15

Entrees

Summer greens salad, whipped tofu, puffed grains	17
Candy pork belly, pickled papaya, nam jim	19
Hiramasa kingfish, spicy plum, ponzu dressing	19
Sake washed tuna, soybean pesto, yuzu jelly	22
Sher wagyu dumplings, black pepper dressing, crispy soybeans.....	20

Mains

Roasted pumpkin & almond tortellini, buttermilk, sage	32
Humpty Doo barramundi & crab yellow curry, coconut sambal.....	43
Szechuan salted duck, pickled carrot salad, 5 spice caramel.....	42
Slow cooked lamb shoulder, salt bush, pickles, caramelised yoghurt.....	43
Roasted eye fillet, confit tomato, grilled leek, black olive & jus gras ...	45

Sides

Green leaf salad, beans, radish & ginger dressing	9
Shoestring fries, sriracha salt.....	9
Wombok coleslaw, nashi pear, mint & 'Tears of Dragon'	9
Roasted cauliflower, caramelised miso, furikake	11

****All card payments will incur a 1.5% surcharge**