

Choice of entrée

Sake washed tuna, soybean pesto, yuzu jelly
 Heirloom tomato, silken tofu sour cream, pickled green chilli
 Baked Hervey Bay scallop, chilli miso butter, hot Vietnamese mint salad
 Prawn & ginger dumplings, crispy chilli oil
 Wagyu ginger dumpling, black pepper dressing, crispy soybeans

Choice of main

Humpty Doo barramundi, salt and pepper bug tails, garlic choy sum
 Szechuan roast duck, pumpkin daikon salad, five spice caramel & fresh lime
 Wok fried asparagus, mushrooms, rice noodle rolls, garlic soy butter
 Western Plains roast pork, apple purée, pickled red cabbage, light jus
 Cape Grim scotch fillet 350g, green bean & Karashi mustard salad, Yakiniku sauce

All served with:

Bitter leaf salad, Persian feta, hazelnut, sherry vinaigrette
 Shoestring fries, sriracha salt

Choice of dessert

Espresso martini soufflé, Kahlua ice-cream
 Baked yuzu tart, crème fraiche
 Chocolate, orange delight, raspberry jam, streusel
 Summer berries, mascarpone cream, crisp meringue, watermelon sorbet

Additional items

Freshly shucked oyster, natural or scorched.....	5.5
Crispy fried chat potatoes, rosemary salt.....	12
Roasted cauliflower, sancho pepper yogurt, pickle garlic, walnut crumb.....	12
Baby cos salad, crispy lapchong, garlic fried panko & parmesan dressing.....	12
Hoisin lamb buns, Szechuan pickled cucumber.....	14
Golden silken tofu, oroshi daikon, soy dashi.....	15
Spanner crab, bonito, chives, purple shiso, toast.....	16
Sher wagyu bresaola, pickled red onion, truffle sourdough.....	16
Taxi's cheese board, truffle sourdough & lavosh.....	32

*Menu is subject to change without notice.

We are offering a set menu for the remainder of 2021

Three courses \$105pp
 Two courses (lunch only) \$85pp
 Seven course tasting menu \$115