

Choice of entrée

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

Choice of main

Humpty Doo barramundi, salt and pepper bug tail, 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, sansho pepper yogurt, pickled 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, daikon oroshi, soy dashi.....	15
Spanner crab & bonito toast, chives, purple shiso.....	16
Sher wagyu bresaola, onion cups, grilled bread.....	16
Selection of local & international cheeses with quince, apple, lavosh.....	32

*Menu is subject to change according to seasonal availability

We are offering a set menu for January and February

Three courses \$95pp

Two courses \$75pp

Seven course tasting menu \$105pp