

Freshly shucked oysters, natural or scorched	5.5
Hoisin lamb buns, Szechuan pickled cucumber	16
Chicken & shitake croquette, yuzu green goddess	18
Golden silken tofu, oroshi daikon, soy dashi	18
Spanner crab & bonito toast, chives, purple shiso	18
Sher wagyu bresaola, onion cups, grilled bread	19
Wok fried mushrooms, rice noodle rolls, garlic soy butter	20
Wagyu dumplings, black pepper dressing, crispy soybeans	24
Sake washed tuna, soybean pesto, yuzu jelly	26
Prawn & ginger dumplings, black vinegar, chilli oil	24
Kingfish sashimi, crispy nori, orange & chilli ponzu	26
Baked Shark Bay scallops, chilli miso butter, Vietnamese mint salad	28
Humpty Doo barramundi, salt & pepper bug tails, garlic choy sum	44
Szechuan roast duck, pumpkin daikon salad, five spice caramel	45
Western Plains roast pork, apple puree, pickle red cabbage, light jus	46
Cape Grim scotch fillet 350g, green bean & karashi mustard salad, yakiniku sauce	53
Bitter leaf salad, Persian feta, hazelnut, sherry vinaigrette	12
Chips, sriracha salt	12
Roasted cauliflower, sancho pepper yoghurt, pickle garlic, walnut crumb	13
Baby coz salad, crispy lap chong, garlic fried panko & parmesan dressing	14

4 Course Tasting Menu \$75 + Wine Match \$40

6 Course Tasting Menu \$95 + Wine Match \$60

Cheese

Selection of local & International cheeses with quince,
apple & lavosh 35

Sweets

Espresso martini souffle, kahlua ice cream 17
 Chocolate & orange delight, raspberry jam, streusel 17
 Summer berries, marscapone cream, crisp meringue,
melon sorbet 16
 Baked yuzu tart, crème fraiche 16
 Sweet treats 8

Something Stronger

Liqueur Affogato 18
 Pedro Ximenez Valdespino 15
 Penfolds Grandfather Port 16
 Campbells Classic Topaque 13
 Monte-negroni 20
 Espresso Martini 21
 Rittenhouse Rye Old Fashioned 23