

Snacks

Salmon caviar, cod roe, nori	5
Quail egg, smoked aioli	4
Chicken liver profiterole	5
Duck heart, furikake	6

Choose one dish per section

2 course 75 pp

3 course 90 pp

Chefs tasting menu

5 course 120 pp

7 course 150 pp

À la carte

Scallop, shio kombu, buckwheat

Moreton bay bug, ponzu, sake

Raw beef, yuzu kosho, tendon

Octopus teriyaki, eggplant, seaweed

Lamb, zucchini, harissa

Duck, shitake, blackberry

Pork, fermented corn, enoki

John Dory, squid, bottarga

Sher wagyu, kabayaki, asian mushrooms +\$30

Matcha, ruby genache, strawberry

Yoghurt, yuzu, oats

Pavlova, black sesame, summer fruits

Bitter chocolate, cherry, miso