

5 Course

Wine matching 90 p.p.

Salmon caviar, cod roe, nori

Chicken liver profiterole

Duck heart, furikake

Scallop, shio kombu, buckwheat

Moreton bay bug, ponzu, sake

Pork, fermented corn, enoki

Bitter chocolate, cherry, miso

120 p.p

7 Course

Wine matching 120 p.p.

Quail egg, smoked aioli

Salmon caviar, cod roe, nori

Chicken liver profiterole

Duck heart, furikake

Scallop, shio kombu, buckwheat

Moreton bay bug, ponzu, sake

John Dory, squid, bottarga

Lamb, zucchini, harissa

Berrys creek blue, banana

Pavlova, black sesame, summer fruits

150 p.p