

Snacks

Quail egg, vadouvan	4
Salmon caviar, cod roe, nori	5
Cucumber, smoked herring	4
Chicken liver profiterole	5

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

Kingfish, shio kombu, pomelo

Moreton bay bug, ponzu, sake

Tomato, mussels, furikake

Quail, chestnut, nettle

Murray cod, yuzu, daikon

Duck, quince, boudin noir

Pork, apple, parsnip

Venison, beetroot, black garlic

Sher wagyu, kaiserfleisch, mushrooms +\$30

Fig leaf, wattleseed, rhubarb

Yoghurt, yuzu, oats

Pavlova, black sesame, seasonal fruits

Dark chocolate, hazelnut, miso