

5 Course

Wine matching 90 p.p.

Salmon caviar, cod roe, nori  
Chicken liver profiterole  
Cucumber, smoked herring

Tomato, mussels, furikake  
Moreton bay bug, ponzu, sake  
Pork, apple, parsnip  
Dark chocolate, hazelnut, miso

120 p.p

7 Course

Wine matching 120 p.p.

Salmon caviar, cod roe, nori  
Chicken liver profiterole  
Cucumber, smoked herring  
Octopus teriyaki

Kingfish, shio kombu, pomelo  
Moreton bay bug, ponzu, sake  
Quail, chestnut, nettle  
Venison, beetroot, black garlic  
Berrys creek blue, banana  
Yoghurt, yuzu, oats

150 p.p