

Snacks

Quail egg, dulce, avruga	5
Ama ebi, corn	5
Salmon caviar, cod roe, nori	5
Octopus teriyaki	5
Chicken liver, Paris brest	5

Choose one dish per section

2 course 75 pp

3 course 90 pp

À la carte

Chefs tasting menu

5 course 120 pp

7 course 150 pp

Tuna, scallop, beetroot

Moreton bay bug, ponzu, sake

Ricotta dumpling, shitake

Quail, chestnut, shimeji

Hapuka, abalone, serrano

Pork, buckwheat, turnip

Duck, quince, boudin noir

Lamb, edamame, artichoke

Sher wagyu, bone marrow, miso mustard

Coconut, mandarin, Geraldton wax

Tamarillo, strawberry gum, macadamia

Banana, date, coffee

Dark chocolate, hazelnut, miso