

Dinner, 2 May 2024

Fancy wine matching 250
Classic wine matching 150

Octopus, pepper berry/ Ox tongue, gribiche / Smoked eel, ginger/

Chicken liver, yuzu/ Seaweed bugak, ikura/

Satsuma age, bottarga/ Jerusalem artichoke, manchego

Yellowfin tuna, beetroot, caraway

King prawn, nduja, buckwheat

Hapuka, winter melon, abalone

Great ocean duck, quince, black pudding

Délice de Bourgogne, fig, granola

Chestnut, williams pear, cinnamon

Specials

Oyster, wasabi, sherry 8

Spanner crab, bisque, caviar 70 (serves two)

Sher Wagyu MS9+ rump cap 45