Starters

Selection of snacks 30 pp

Abalone, bamboo shoot/ Seaweed bugak, swordfish/ Beetroot, gribiche/ Cucumber, ikura/ Yellowfin tuna, avocado/ Chicken liver, raspberry/ Ox tongue, pepperberry

Oyster, sumac, finger lime 8

3 Courses 120 pp

Served with house made bread rolls & nori butter

1st	King fish, butter milk, avruga
	Scallops, quinoa, black garlic
	King Prawn, zucchini flower, galangal
	Spanner crab, bisque, caviar (+$20 surcharge)
2nd	Loddon Valley Lamb, glove artichoke, piccalilli
	Aylesbury duck, nectarine, wild rice
	Toothfish, miso, ginger, eggplant
	Sher Wagyu MS9+ rump cap (+$30 surcharge)
3rd	Black sesame, kumquat, chiffon cake
	Mango, sorrel, goat yoghurt
	Tête de moine, sweet corn, ginger

Sides

Heirloom vegetable salad, shiso 18

Witlof, smoked ham gratin 18