

MENU

ENTRÉE

SIGNATURE OYSTER NATURAL | GF 4 | DASHI CUSTARD AND BONITO | GF 4.5

YELLOWFIN TUNA AVOCADO | PORK CRACKLING | HIJIKI SEAWEED | GF 24

PORK JOWL ROAST PEAR | CHINESE CELERY | FINGER LIME | GF 23

POACHED SQUID CARAMEL SWEET BREAD | KOHLRABI | SQUID INK 23

ROAST PUMPKIN SILKEN TOFU | SEA PARSLEY | TOASTED GRAINS | GF 21

MAIN

LAMB LOIN SMOKED EGGPLANT | CAROLINA REAPER | YOGHURT | GF 44

BLACK ONYX RUMP SWEDE GNOCCHI | FERMENTED CAPSICUM | BLACK RICE 43

GRIMAUD DUCK BREAST BITTER COCOA | POTATO ROSTI | PICKLED PLUM 42

FREEKAH RISOTTO FERMENTED SHIITAKE | BLACK GARLIC | ALMOND 36

SMOKED COBIA CUCUMBER | PICKLED RIBERRY | PONZU DASHI | GF 40

CHARRED SALMON GREEN RICE | TURNIP | MISO BUTTER | GF 38

SIDES

BROCCOLINI CARAMELISED YOGHURT | PORK CRUMB | GF 10

BLUE CHEESE ALIGOT BURNT LEEK | GF 10

SMOKED VINE TOMATOES BUFFALO CURD | WATTLESEED CRUMB 10

BUTTER LETTUCE CHAMPAGNE FOAM | GF 9

"Madness, in a higher sense, is the beginning of all wisdom"

TUESDAY & WEDNESDAY BYO, WINE ONLY

15% SURCHARGE ON ALL PUBLIC HOLIDAYS - (GF) GLUTEN FREE, (V) VEGETARIAN