



|| SNACKS ||

**Sourdough** - smoked butter 10

Natural **oyster** - mignonette - lemon verbena 6ea

Roasted oyster - **sake** pepperberry 6ea

Shark Bay **scallop** - XO - salmon roe 10ea

Brioche - crème fraîche - **boqueron** - yellowfin tuna 20

Beef short rib - enoki - **koji** 26

Fried **spatchcock** - sweet & sour - furikake 22

Aburi ocean trout - citrus dashi - **kombu** oil 28

|| MAINS ||

Market Fish - **bisque** - beach succulents MP

**Koji** Berkshire pork cutlet - eschalot - parsnip 39

Skull Island tiger **prawns** - shrimp butter - grapes 45

Grimaud duck breast - **chestnut** - blackberry 49

Beef **cheek** - white polenta - beer mustard 48

**Leave it up to us 105pp**

indulge in the highest-quality bread, snacks, seafood, meats and vegetables, curated daily by our chefs

**Matched wines 65pp**

|| VEGETABLES & SIDES ||

**Miso** eggplant - tofu - furikake 20

Zucchini flower - **pepperberry** goat cheese 22

**Tempura** pumpkin - gochujang caramel 16

Brussel sprouts - **sesame** dressing 16

**Tamarillo** - fennel - manchego - pecan oil 16

Chips - **yuzu** aioli 12

|| SWEET & SAVOURY ||

**Persimmon** - dulce de leche - black pepper 18

Kaffir lime sorbet - **pandan** - melon granita 18

Sticky date pudding - coffee caramel - **aerated** custard 18

Australian cheeses | lavosh | local **honeycomb** 18

10% surcharge groups of 8 or more

15% surcharge public holidays 1.9% surcharge on all cards

