



|| SNACKS ||

**Sourdough** - smoked butter 10

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

Roasted oyster - **sake** peppercorn 6ea

Roasted **scallop** - XO - salmon roe 10ea

Onion **soup** - dumpling - cheese foam 20

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

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

Kingfish sashimi - coconut - nahm jim - **pandan** 28

Beef **ragu** - orecchiette - goat cheese 28

|| MAINS ||

Market Fish - beurre blanc - **fioretto** - buttermilk MP

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

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

Grimaud duck breast - **sunchoke** - blueberry 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

**Tempura** pumpkin - gochujang caramel 16

Brussels sprouts - **sesame** dressing 16

**Nashi** pear - fennel - manchego - pecan oil 16

Chips - **yuzu** aioli 12

|| SWEET & SAVOURY ||

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

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

**Chocolate** mousse - rhubarb - hazelnut - meringue 18

Australian cheeses - lavosh - local **honeycomb** 18

10% surcharge groups of 8 or more

15% surcharge public holidays

1.9% surcharge on all cards

