

A seamless marriage of creative yet honest food,  
accompanied by artisanal wines and warm hospitality

OPENING HOURS

MONDAY TO FRIDAY  
Lunch & Dinner

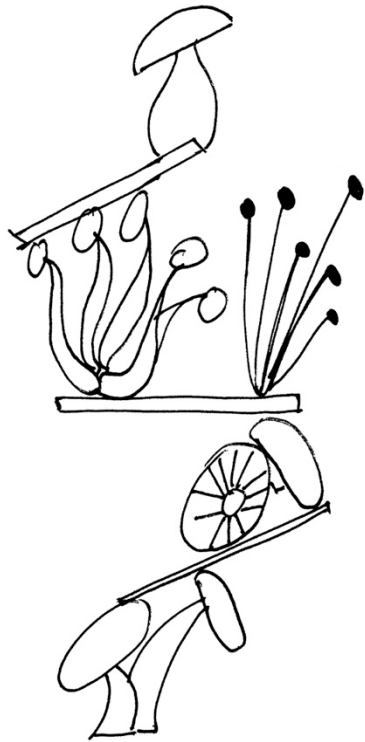
SATURDAY  
Dinner *Only*

LUNCH 12PM — 2PM  
DINNER 6PM — 10PM

MENU

# Lunch

2 COURSE \$42  
3 COURSE \$48  
5 COURSE \$68



À LA CARTE

SNACKS

Oyster w Smoked Tomato 5.00/pc  
Padron Peppers 9.00

STARTERS

Octopus  
Black Garlic | Jamon | Chervil

Venison  
Fermented Plum | Zucchini | Wasabi

Jerusalem Artichoke  
Crispy Artichoke Skins | Shimeji | Onion Consomme

MAINS

Barramundi  
Bonito Butter | Baby Leeks | Caramelized Onion

Zucchini Flower  
Sri Lankan Mung Beans | Millet | Sunflower Seed

Lamb Saddle +15.00++  
Baby Artichoke | Burnt Eggplant | Caper Berries

SIDES  
12.00 / Dish

Baby Gem | Parmesan | Macadamia | Basil  
Hasselback Potatoes | Chives | Sour Cream

DESSERT

Mascarpone  
Pickled Melon | Honeydew | Caraway

Strawberry  
Black Olive | Rhubarb

Cheese Plate +10.00++  
Walnut Bread | Raisin Jam | Fresh Apple