

**PHILOSOPHY** A CONTEMPORARY APPROACH  
CONCEPTUALISED WITH **MINIMAL WASTE** IN MIND.

AT THE CORE OF OUR MENU IS  
THE CREATIVE USE OF **FORGOTTEN PARTS**,  
FROM SKIN TO BONE, PROTEIN TO INNARDS.

COUPLED WITH ELEMENTS OF SMOKING, CURING,  
PICKLING AND GRILLING, SHOWCASING THE BEAUTY AND  
FUNCTIONALITY OF THE FORGOTTEN  
WHILST BUILDING **A SUSTAINABLE KITCHEN**.

*"Find beauty in everything,  
everywhere, and every day."*

*- Anonymous.*

AN EXPERIENCE DESIGNED BY CHEF-OWNER DREW NOCENTE

SERVICE CHARGE & PREVAILING GOVERNMENT TAXES NOT INCLUDED.

**FEED ME 1 BITE**  
**108** CHEF'S FAVOURITE LITTLE BITES

**BEVERAGE PAIRING SOURDOUGH**

**3 GLASSES** WHIPPED LARD & WAKAME BUTTER  
**45**

**6 GLASSES** **SURF & TURF**  
**75** CRAYFISH, LEMONADE & CHARCUTERIE BROTH

**HEART & SOUL**

SELECTION OF HOUSE MADE CHARCUTERIE

**THE WHOLE FISH**

PEARL GROUPER, BONE CRUMB & CHARCOAL

**MEAT, BONE & FIRE**

WAGYU TRITIP, BONE MARROW & ASH

**BRAMBLE PATCH**

STRAWBERRY, MOCHI & MERINGUE

**GOLD'N GAYTIME**

CHOCOLATE, MALT & TOFFEE

**FEED ME 1 BITE**  
**138** CHEF'S FAVOURITE LITTLE BITES

**BEVERAGE PAIRING SOURDOUGH**

**3 GLASSES** WHIPPED LARD & WAKAME BUTTER  
**45**

**6 GLASSES** **TREASURES OF THE SEA**  
**75** RAW SCALLOPS, CAVIAR, YUZU SAKE & CHILLI GRANITA

**SURF & TURF**

CRAYFISH, LEMONADE & CHARCUTERIE BROTH

**HEART & SOUL**

SELECTION OF HOUSE MADE CHARCUTERIE

**HOMELAND**

KANGAROO BEETROOT & CAULIFLOWER

**THE WHOLE FISH**

PEARL GROUPER, BONE CRUMB & CHARCOAL

**MEAT, BONE & FIRE**

WAGYU TRITIP, BONE MARROW & ASH

**BRAMBLE PATCH**

STRAWBERRY, MOCHI & MERINGUE

**GOLD'N GAYTIME**

CHOCOLATE, MALT & TOFFEE