



Lunch

Emulsion, roe, smoked olive oil

Oyster pearl, nasturtium kimchi

Brioche, porcini butter

Crudo, buratta, tomato, tomato water

Atlantic salmon, local garden herbs and greens

or

Wagyu short rib, beetroot, preserves

Baked orange custard, macadamia , bay leaf

\$52++

Winter Truffle supplement 5g \$15



Lunch

Soy, ikura, sherry

Oyster pearl, nasturtium kimchi

Brown pear pickled in ginger bug

Brioche , porcini butter

Taro, parmesan, onion, braising liquor

King crab cooked in cocoa butter, artichoke, crab miso

Iberico pork, koji mole, pumpkin, quince

or

A4 wagyu striploin from Lake Saroma, pickles and preserves

100g \$55

Baked orange custard, macadamia , bay leaf

Selection of petite fours

\$88++

Winter truffle supplement 5g \$15



Tasting Menu

Oyster pearl, nasturtium kimchi

Uni-corn

Soy custard, ikura sherry

Pear pickled in ginger bug

Taro, parmesan, onion, braising liquor

Monkfish, macadamia, sea greens

Doughnut of the day

King crab cooked in cocoa butter, artichoke, crab miso

Iberico pork, koji mole, pumpkin, quince

or

A4 wagyu striploin from Lake Saroma, pickles and preserves 100g
\$55

Roast barley amazake ice cream, smoked olive oil, mandarin

Single origin chocolate from Tanzania

\$168++

Winter truffle supplement 5g \$15

Beverage Pairing \$120++

Non Alcoholic Pairing \$55++



Beverages

WHITE

Glass

Bottle

2018 CAPE MENTELLE ,Sauvignon Blanc Semillon

\$19

\$113

MARGARET RIVER , AUSTRALIA

2019 TORESELLA, Pinot Grigio , Italy

\$19

\$113

2018 WILLIAM FEVRE VAILLONS PREMIER CRU

\$22

\$130

Chablis, France

RED

2017 FRITSCH ZWEIGELT WAGRAM Pinot Noir

\$19

\$115

AUSTRIA (Biodynamic wine)

2018 NIETSCHKE JACK , Shiraz

\$19

\$115

BAROSSA , AUSTRALIA

2018 CASTELLO MONSANO CHIANTI CLASSICO

\$23

\$120

DOCG , RESERVA , ITALY

CHAMPAGNE

2012 MOET CHANDON GRAND VINTAGE France

\$27

\$153

All prices stated above are subject to 10% service charge & 7% prevailing tax