



## SNACKS

**mentaiko**, melinjo chips 17

**bread & dip**, chickpea mole, yoghurt\* 13

**sardine slider**, edamame hummus, seaweed aioli, pickled cucumber 16

**burrata & uni**, aged balsamic, sourdough 28

all of our dishes are  
designed to be small plates  
and shared.

## GARDEN

**crispy layered potato**, sea urchin sauce, chive 19

**charred cabbage**, crispy quinoa, herb cheese, chilli oil\* 17

**hot spring strawberry**, ricotta, arugula, crispy rice, pecan nuts 24

**ceps mushroom spaghetti**, grana padano, oregano 28

## SEASONAL

**manila clams**, fregola, white wine, parsley 29

**marble goby**, acqua pazza 66

## SEAFOOD

**cod**, pickled tomato, dill crumbs, sabayon 36

**swordfish schnitzel**, mint jelly, cucumber, red chili 26

**abalone ceviche**, avocado remoulade, ginger flower kombucha 27

**mackerel rigatoni**, spicy tomato sauce, smoke ricotta cheese 27

**hokkaido scallop**, sweet corn puree, olives tapenade, muscatel vinegar 34

**tuna tartare**, black truffle vinaigrette, jerusalem artichoke chips 27

**iberico pork loin 250gm**, carrot puree, grilled pineapple salsa pineapple gel 55

## DESSERT

**flourless chocolate cake**, jameson whisky, sea salt 13

**yuzu pie**, mascarpone cheese, cookies crumb 15

**strawberry tiramisu**, amarena cherry, sweet vermouth\*\* 16

please inform us of any food allergies or dietary restrictions

\*vegetarian - \*\*contains alcohol - prices subject to service charge and gst. - one check per party and maximum of 4 credit cards please