

SIGNATURE EXPERIENCE

5 COURSE \$165PP
MATCHING WINE +\$65PP

Oyster

rock oysters, smoked salmon pearls, wakame oil
NV Petit Cordon by Maison Mumm, Marlborough, NZ

Ora king salmon sashimi

oyster cream, green apple, kaffir lime, green elk,
+ siberian 3g caviar \$20
2018 Eden Road Chardonnay, Tumbarumba, NSW

Wagyu "sukiyaki"

grilled enoki, soba noodles, chinese cabbage,
confit egg yolk, sukiyaki dashi
2016 Galli 'Adele Range' Nebbiolo, Sunbury, VIC

Lamb rump

fermented radish, tomato, black olive, shiso
2016 Zema Estate Cabernet Sauvignon, Coonawarra, SA

OR

Tajima wagyu sirloin (+ \$20)

MB6, King mushroom, glazed eggplant, black vinegar
2018 Penfolds Bin 28 Shiraz, Barossa Valley, SA

Pandan custard

charcoal meringue, butter milk sorbet, thai basil
2019 Frogmore Creek Iced Riesling, Coal River Valley, TAS



8% surcharge applies on a party of 8 or more. 15% surcharge applies on public holidays.
There is 15% surcharge on all Credit card transactions. Menu is subject to change.

SIGNATURE EXPERIENCE

VEGETARIAN

5 COURSE \$165PP
MATCHING WINE +\$65PP

Chickpea

whipped & spiced chickpea, sumac

2019 Margan 'White Label' Semillon, Hunter Valley, NSW

Charred vegetables

summer squash, roman beans, whipped labneh, basil oil, wild sorrel

2019 Inama Vin Soave Classico DOC, Veneto, ITA

White soy tofu

roasted baby corn, king brown mushroom, pepita pesto, wild leaves

2019 Giant Steps Pinot Noir, Yarra Valley, VIC

Miso eggplant

hon miso, roasted peanuts, sesame, coriander

2016 Zema Estate Cabernet Sauvignon, Coonawarra, SA

Frozen coconut

coconut yoghurt, charcoal meringue, coconut, quinoa

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