

LUNCH EXPRESS			
RAGU BIANCO PASTA DUCK RAGU, TRUFFLE, PECORINO CHEESE	28	MUSHROOM RISOTTO V FARRO, BARLEY, ARBORIO RICE, PECORINO, BUTTER, SEASONAL MUSHROOM	28
TRAPANESE PESTO PASTA V TRAPANESE, ZUCCHINI, PARSLEY, STRACCIATELLA	29	STEAK FRITES CUT OF THE DAY, FRIES, NORI SALT, SAUCE OF THE DAY	45

STARTER			
CHICKEN LIVER PARFAIT GFO DATE PURÉE, CRANBERRY YUZU JELLY, LAVENDER JUS	26	PORK FRITTER NFO PORK HEAD FRITTER, FIORETTO, TOMATO JAM, PEPPER JUS	26
STRACCIATELLA GFO NFO SMOKED TOMATO, PISTACHIO, TOMATO ONION JAM, BEET	26	SNOW CRAB TOAST NF [I] SNOW CRAB, PRAWN, SPICY MAYO, SESAME	13/pc
BEEF TARTARE DF GF NF AVRUGA CAVIAR, POTATO, EGG YOLK, NASHI PEAR	28	DUCK SAUSAGE GF DF QUINCE UMEBOSHI & JUS DE POULET	28
		ONION DF GFO VG SLOW-COOKED ONION, VEGAN JUS, CASHEW BUTTER, NORI	18

RAW			
SEASONAL SASHIMI DF GF NF [M] 3 TYPES OF SEASONAL SASHIMI, TOMATO PONZU, SHISO	MP	CAVIAR GF NF [I] RICE BLINI, NORI CRÈME FRAÎCHE, OYSTER CREAM AMUR SCHRENCKII CAVIAR 30G	250
ROCK OYSTER DF GF NF [A] SYDNEY ROCK OYSTER, SHISO MIGNONETTE	6.5 ea.	SCALLOP DF GF NF [I] TAPIOCA SALSA, GREEN APPLE, CELERY PICKLE	9.5/pc

MAIN			
MURRAY COD [A] TRAPANESE, RISONI, KALE, FIORETTO, PRAWN OIL	45	LAMB RUMP GFO DFO SMOKED MACADAMIA CREAM, SEASONAL GREENS, PEPPER BERRY JUS	48
OCTOPUS NF DFO [I] ’NDUJA VINAIGRETTE, POMME PURÉE, MARINATED PAPRIKA, OLIVES	38	SPATCHCOCK NF SPATCHCOCK YAKITORI, GRILLED OKRA, CORN, TOFU	33
FISH OF THE DAY [M] SEASONAL FISH, BEURRE BLANC, SALMON ROE, HERBS, LEMON	MP	PRAWN GRAIN RISOTTO [A] FARRO, BARLEY, ARBORIO RICE, PECORINO, BUTTER, PRAWN	45
CAULIFLOWER VG VEGAN GRENOBLOISE SAUCE, HAZELNUT OIL, CRANBERRY, AGED BALSAMIC	25	MUSHROOM UDON NF V MUSHROOMS, INANIWA UDON, BROWN BUTTER, PECORINO	36

TO SHARE			
WHOLE DUCK GFO DFO DRY-AGED DUCK, DUCK SAUSAGE, QUINCE UMEBOSHI, JUS DE POULET <i>*PREPARED IN LIMITED QUANTITIES DAILY</i>	165	WHOLE FISH [M] FLAT FISH, BEURRE BLANC, SALMON ROE, HERBS, LEMON	95
TOMAHAWK GF NF MBS 9 FULL BLOOD TOMAHAWK, MUSTARD, CHIMICHURRI, BEEF JUS <i>*EACH CUTS VARIES IN SIZE AND WEIGHTS. SUBJECT TO AVAILABILITY</i>	180/kg	LOBSTER LINGUINE NF [A] HALF/WHOLE LIVE LOBSTER, BONITO XO SAUCE, GARLIC MISO BUTTER, LINGUINE	MP
WHOLE SPATCHCOCK GF NF SPATCHCOCK YAKITORI, GRILLED OKRA, MISO CASSOULET, CORN, TOFU	64	SEAFOOD PLATTER GFO NF [M] HALF/WHOLE LOBSTER, HALF-DOZEN OYSTERS, 2 PCS OF SCALLOPS, SEASONAL SASHIMI, MARIE ROSE & MIGNONETTE SAUCE, LEMON WEDGES <i>PLEASE NOTE: WITHOUT PRE-ORDER, THIS DISH MAY TAKE 30+ MINUTES TO PREPARE.</i>	MP

SIDES		VEGETABLES	
SHOKUPAN NF HOUSE-BAKED MILK BREAD, MUSHROOM BUTTER	15	ASPARAGUS DF NF GFO [A] SHIO-KOJI GRIBICHE, SALMON ROE, MISO POWDER	26
GARDEN SALAD DF GF NF VG SEASONAL GREENS, LEMON DRESSING	12	WITLOF SALAD DF GF NFO VG AGRODOLCE, PISTACHIOS, ORANGE, APPLE BALSAMIC	16
POMME PURÉE GF NF V MASHED POTATO, NORI	15	BROCCOLINI & BEANS DF GF VG CHARRED SEASONAL PEAS, BROCCOLINI, SMOKED MACADAMIA CREAM, PEA TENDRILS	26
FRITES GF NF VG FRIES, NORI SALT	11		

Please let us know if you have any dietary requirements or food allergies prior to ordering. We endeavour to accommodate your special requests, Our seafood sourcing is labeled for your information: we cannot guarantee completely allergy-free due to the potential of traces allergens in our working environment and supplied ingredients.

[A] Australian • [I] Imported • [M] Mixed Origin