

DINNER MENU

BEGINNINGS

CHICKEN LIVER PARFAIT *DF GF* 28
Chicken liver, date, cranberry yuzu jelly, lavender jus

STRACCIATELLA *GF VG* 27
Stracciatella, smoked tomato, pine nut, tomato onion jam, peach, basil

BONE MARROW *NF* 22
Bone marrow custard, bacon jam, uni, ikura on crumpet

BEEF TARTARE *DF GF NF* 29
Beef tartare, Avruga caviar, potato nest, egg yolk, nashi pear

ONION *DF GF NF* 18
Slowcooked onion, vegan jus, cashew butter, nori

FROM THE SEA

CAVIAR *GF NF*
Caviar, rice blini, nori crème fraîche, oyster cream
Kaviari caviar Kristal 30g 180
N25 caviar Oscietra 30g 250

ROCK OYSTER *DF GF NF* 6.5 ea.
Sydney Rock Oyster, shiso mignonette

TUNA & BONITO *DF GF NF* 28
Tuna, smoked bonito, tomato ponzu, yuzu gel, jalapeno kosho ponzu

UDON

MORETON BAY BUG *NF* 49
Moreton Bay bug, beurre blanc, bisque, grapefruit

MUSHROOM *NF V* 36
Mushroom, brown butter, pecorino

PLATES

MURRAY COD *NF* 42
Murray cod, orange fennel, anise butter glaze, zucchini flower fritter, davidson plum

SPATCHCOCK *GF NF* 33
Spatchcock yakitori, grilled okra, corn, tofu

SUGARLOAF *DF VG* 28
Sugarloaf, tahini, persimmon marmalade

PORK FRITTER *DF GF NF* 28
Porkhead fritter, cauli, tomato jam, pepper jus

WAGYU RUMP CAP *GF NF* 58
200g full blood wagyu, parsnip puree, beef jus



TO SHARE

TOMAHAWK *GF NF* 155/kg
MBS 5+ tomahawk, mustard, chimichurri, beef jus

WHOLE DUCK 160
Wollemi duck with duck sausage, quince umeboshi, jus de poulet

FLOUNDER *GF NF* 95
Flounder, beurre blanc, salad

WHOLE SPATCHCOCK *NF* 58
Spatchcock yakitori, grilled okra, miso cassoulet, corn, tofu

SIDES

SHOKUPAN *NF* 15
House baked bread, mushroom butter

WITLOF SALAD *DF GF* 12
Witlof, agrodice, pistachio, orange, apple balsamic

GARDEN SALAD *DF GF NF* 12
Seasonal green, lemon dressing

POMME PUREE *GF NF* 15
Mashed potato w. nori

BROCCOLINI & BEANS *DF VG* 21
Charred seasonal peas, broccolini, smoked macadamia cream, pea tendrils

SWEET ENDINGS

STRAWBERRY *NF* 22
Strawberry, cardamom, grapefruit

COCONUT *DF GF NF VG* 22
Coconut, kiwi, pineapple, basil

CHOCOLATE CAKE 22
Chocolate cake, orange, cocoa ice cream

BAR MENU

MIXED OLIVE 6

FRIED OLIVE 8
with coconut labneh/coconut cacik

BRESAOLA & SOURDOUGH 25

WITLOF SALAD 12

DUCK SAUSAGE 25
w. umeboshi quince, cumquat