

SUNDAY - THURSDAY

2 COURSES | 120 3 COURSES | 145

GROUP DINING

FRIDAY - SATURDAY

3 COURSES | 145

SNACKS

2 pieces per serve

SPANNER CRAB MILK BUN | 36

Add oscietra caviar 5g | 25 each

HIBACHI GRILLED WAGYU RIB FINGERS | 40

PREMIUM SYDNEY ROCK OYSTERS

Yuzushu & black pepper mignonette

1/2 dozen | 48

dozen | 92

Add oscietra caviar | 12 each

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH *Whipped cultured butter*

ENTRÉE

HIRAMASA KINGFISH CRUDO *Nashi pear, native lime, kombu salt, buttermilk dashi*

QUEEN SCALLOP & CRAB PIE *Smoked butter pastry, crushed crab sauce*

HIBACHI GRILLED KING MUSHROOM KUSHIYAKI *Black garlic silken tofu, mushroom soy, eggplant, onion garum*

ROCK SUGAR GLAZED PORK BELLY *Green chilli & coconut sambal, fried cashew nuts, fragrant herbs*

MAIN

GRATINATED THREE CHEESE SOUFFLÉ *Aged comté, reggiano, buffalo ricotta, roasted chestnut mushrooms*

CRISPY SKINNED DAINTREE BARRAMUNDI FILLET *Soy and ginger poached shiitakes, asian greens, lemongrass oil*

MARGRA LAMB LOIN & CRISPY PANCETTA *Hibachi leeks, three-day hung labneh, pine nuts, pomegranate molasses*

CAPE GRIM BEEF SHORT RIB *Sticky glazed rib, garlic shoots, onion soubise*

FOR THE TABLE

GARDEN LEAVES *Pecorino, mustard and maple vinaigrette*

ROASTED GARLIC POTATOES *Sea salt, confit garlic & parsley butter*

DESSERT

WHITE CHOCOLATE HONEYCOMB *White chocolate and salted honeycomb parfait, mandarin, malt*

SPICED TOFFEE APPLE 'CRISP' *Dulce de leche, macadamia shortbread, apple caramel*

TWISTED PAVLOVA *Coconut sorbet and meringue, kaffir lime, poached strawberries*

CHEF'S CHEESE SELECTION *Served with housemade breads, pastes & chutneys*

In keeping with our commitment to seasonal produce, some dishes may be available in limited quantities.

Kindly inform our team of any allergies or dietary requirements.

A staff gratuity of 10% applies to groups of eight or more (Monday–Saturday), with a 15% surcharge on Sundays and public holidays.

A 1% surcharge applies to card payments.