FIVE COURSE
195

SIGNATURE TASTING

CLASSIC PAIRING | +125
NON-ALCOHOLIC PAIRING | +85

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

Whipped cultured butter

ONE

HIRAMASA KINGFISH (A)

Kombu crusted loin, torched belly, smoked brandade, citrus ponzu, fish cracker

TWO

MISO MARMALADE BLACKENED COD (A)

Japanese eggplant, koshihikari rice, silken tofu, shiitake

ADDITIONAL COURSE | +30pp

SOUTHERN ROCK LOBSTER RAVIOLI (A)

Butter poached blue swimmer crab & cherry tomatoes, crushed shellfish sauce

THREE

5-DAY DRY AGED DUCK BREAST

Salt baked celeriac, burnt apple, pistachio

FOUR

GRASSFED BEEF TENDERLOIN | *upgrade to wagyu MS 7+ sirloin* | +30

Paris mash, roasted fennel, shiraz glaze, mustard seeds

FIVE

HOT PASSIONFRUIT SOUFFLÉ

Passionfruit & orange jelly, vanilla chantilly

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.

5 COURSE TASTING | 155

PLANT BASED TASTING

BEVERAGE PAIRING | +125

FOR THE TABLE

WARM A.P BAKERY SOURDOUGH

Extra virgin olive oil

ONE

MISO EGGPLANT

Japanese eggplant, koshihikari rice, silken tofu, shiitake

TWO

SPRING PEA & PISTACHIO TART

Piccolino onion, black olives, garden peas, ancho chilli, green pumpkin oil

ADDITIONAL COURSE | +20

COAL ROASTED BEETROOT AGRODOLCE

Crushed hazelnuts, pickled shallots, endives, rhubarb

THREE

SPICED PUMPKIN CAVATELLI PASTA

Vegetables à la nage, fat olive pesto, petit ruby cos

FOUR

KOMBU CRUSTED NEW SEASON ASPARAGUS

Beluga lentils, black garlic, artichoke hearts, almond cream

FIVE

COLD SET COCONUT PUDDING

Sticky rice, coconut custard, coconut macaroon, panela sugar fruits

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