

## PREMIUM GRADED ROCK OYSTERS

*Served with fresh lemon, aged mirin & finger lime mignonette*

1/2 dozen | 48    dozen | 92

Add oscietra caviar | 12 each

## FOR THE TABLE

## HANDMADE CAPONATA BREAD

*Cultured coppertree farm salted butter*

## ONE

## SCORCHED SASHIMI KINGFISH

*Smoked dashi tofu, pickled celery, apple & elderflower ponzu*

Add oscietra caviar | 25

## TWO

## CAMELISED MISO SCALLOPS

*Red miso marmalade, fragrant red rice, carrot 'popcorn' & shoots*

## THREE

## BAKED MURRAY COD &amp; SPANNER CRAB ROYALE

*Organic grilled zucchini, society garlic, scallop & herb sauce*

## ADDITIONAL COURSE | DRY AGED DUCK BREAST | 25

*Rhubarb, burnt citrus fruit, salt crusted fennel, mountain pepper buckwheat*

## FOUR

## BLACK OPAL BEEF RIB &amp; LOIN MS 6+

*Claypot braise & black salt brine, roasted cauliflower verde, smoked soubise*

## FIVE

## NEW SEASON MANGO, LIME &amp; COCONUT PUDDING

*Mango & passionfruit salad, coconut sorbet, sponge & snow*

## ADDITIONAL COURSE

## BREBIS PETIT AGOUR SHEEP'S MILK CHEESE &amp; SPICED PEAR MILLE-FEUILLE | 20

*Shaved on a giroille curler with burnt fig reduction**Please notify staff of any allergies you may have.**A 10% staff gratuity will be added to the final bill for groups of 8+ (Monday - Saturday)**A 15% surcharge applies on Sunday and public holidays.**All card transactions incur a 1% surcharge.*

## FOR THE TABLE

## HANDMADE CAPONATA BREAD

*Extra virgin olive oil, aged balsamic*

## ONE

## HIBACHI GRILLED MUSHROOMS &amp; ROSEMARY

*King oyster & shiitake mushrooms, spring beans, horseradish, tabouli*

## TWO

## ORGANIC RED MISO RICE

*Miso marmalade, caramelised endive, carrot 'popcorn', mustard flowers*

## THREE

## ASPARAGUS &amp; ARTICHOKE TOFU

*Jerusalem artichoke 'vegemite', king brown noodles, 24hr kombu dashi*

## FOUR

## SALT BAKED FENNEL &amp; FENNEL POLLEN

*Buckwheat & mountain pepper risotto, rhubarb, burnt citrus fruit*

## FIVE

## NITRO RASPBERRY GRANITA

*Roasted white chocolate & macadamia milk pudding*

## OR

## NEW SEASON MANGO, LIME &amp; COCONUT PUDDING

*Mango salad, coconut sorbet, sponge & snow*

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