

FOOD

6pm - 10pm

Oysters, Cabernet Sauvignon Mignonette · 7/pc · 36/half doz.

Dark Rye Rolls, Vegemite Butter · 12

Marinated Olives · 6

Charred Shishito Peppers, Citrus Soy · 12

Chicken Liver Eclair, Date, Madeira · 16

Veal Sweetbread, Blue Corn Taco, Burnt Eggplant · 16

Crispy Frog Legs, Garlic Aioli, Caviar Colony Amur Caviar 10g · 42

Saganaki, French Fine Beans, Fermented Green Chili · 18

Smoked Baby Beetroot, Goat Cheese, Pepperberry Cured Venison · 24

Charred Baby Romaine, Green Goddess, Hazelnut · 18

Pacific Flying Squid, Ink Daal, Tarragon Toum · 25

Handmade Fettuccine, Cured Brittany Sardines, Romesco · 26

Wagyu-Fat Confit Celeriac, Onion Jus, Manjimup Black Truffle · 36

Buttermilk Fried Quail, Sriracha Mayo · 24 (with Amur Caviar 10g · 56)

Steamed Red Grouper, Preserved Lemon, Caramelised Fennel · 42

BBQ Iberico Pork Collar “Char Siu”, Braised Salsify, White Apple · 42

Margaret River Angus Striploin 150g · 52

Westholme Wagyu Hanging Tender 150g · 58

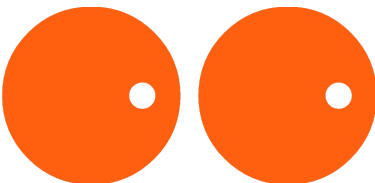
Tochigi A4 Wagyu Striploin 110g · 128

All steaks will be served with Potato Scallop, Leafy Greens and Fermented Soy

Crème Caramel · 12

Dark Rye Rolls Ice Cream Sandwich, Shiitake Mushroom, Goat Milk · 16

Cheese Selection, Quince, Caraway Lavosh · 38



SNACKS

In-betweens and afters

Oysters, Cabernet Sauvignon Mignonette · 6/pc · 30/half doz.

Marinated Olives · 7

Sri Lankan Devilled Cashews · 7

Charred Shishito Peppers, Citrus Soy · 9

Creme Caramel · 12

Dark Rye Rolls Ice Cream Sandwich, Shiitake Mushroom · 18

Cheese Selection, Quince, Caraway Lavosh · 38

