

DINNER

6pm - 10pm

Snack Tasting · 33

Feed Me · 98

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

Dark Rye Rolls, Vegemite Butter · 14

Marinated Olives · 7

Sri Lankan Deviled Cashews · 7

Charred Shishito Peppers, Citrus Soy · 14

Chicken Liver Éclair, Date, Madeira · 16

Mussels Escabeche, Saffron Aioli, Carrot and Chickpea Fritter · 16

Wagyu Beef Tartare, Fermented Chili, Fried Egg Sauce · 26

Cured Hiramasa Kingfish, Celery, Yuzukosho · 24

Marinated Feta, Hot Honey, Black Fig · 22

Heirloom Tomato Salad, Stracciatella, Coconut, Lardo · 20

Curly Kale and Blue Cheese Salad, Dill Pickles, Sesame · 20

Pacific Flying Squid, Ink Daal, Tarragon Toum · 26

Quail Schnitzel, Fennel, Wild Mushroom Sauce · 26

Handmade Fettuccine, Prawn Head Butter, Sakura Ebi, Crispy Herbs · 26

Pot Pie of Muscat Pumpkin and Sri Lankan Cashew Nut Curry · 38

Spanish Mackerel, Fermented Togarashi and Charred Scallion, Baby Gem · 42

Grilled Bone-In NZ Lamb Saddle 300g, Spiced Carrot, Maple Butter Radishes · 56

Westholme Wagyu Hanging Tender 150g, Fermented Soy, Potato Scallop · 58

Tochigi A4 Wagyu Striploin 110g, Fermented Soy, Potato Scallop · 128

Crème Caramel · 14

Rhubarb & Sicilian Pistachio Parfait · 18

Cheese Selection, Guava, Saucisson, Crackers · 38

