

LUNCH

12pm - 3pm

2-Course Set Lunch · 58

3-Course Set Lunch · 68

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

Marinated Olives · 7

Sri Lankan Deviled Cashews · 7

Dark Rye Rolls, Vegemite Butter · 14

Charred Shishito Peppers, Citrus Soy · 14

Chicken Liver Éclair, Date, Madeira · 16

Wagyu Beef Tartare, Smoked Egg Yolk, Fermented Chili Emulsion · 18

Marinated Feta, Hot Honey, Black Fig · 22

Heirloom Tomato Salad, Stracciatella, Coconut, Lardo · 20

Charred Baby Romaine, Green Goddess, Hazelnut · 18

Pacific Flying Squid, Ink Daal, Tarragon Toum · 26

Buttermilk Fried Quail, Sriracha Mayo · 24

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

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

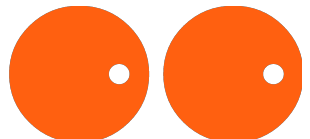
Westholme Wagyu Hanging Tender, Fermented Soy, Potato Scallops, Greens · 58

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

Crème Caramel · 14

Rhubarb & Sicilian Pistachio Parfait · 18

Cheese Selection, Guava, Saucisson, Crackers · 38



SET LUNCH

Trio of Snacks



Cured Hiramasa Kingfish, Celery, Yuzukosho

or

Marinated Feta, Hot Honey, Black Fig

or

Heirloom Tomato Salad, Stracciatella, Coconut, Lardo



Butter-Poached Lobster Roll, Vadouvan Mayo, Shoestring Fries, Leafy Greens *(+\$10)*

or

Charcoal-Grilled Yellow Chicken Breast, Brindleberry, Spiced Pumpkin

or

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

2 Course · 58



Creme Caramel

or

Rhubarb & Sicilian Pistachio Parfait

3 Course · 68