

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

Flower Crab Arancini, Tomato, Aioli · 16

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

Confit Petuna Ocean Trout, Almond Gazpacho, Fennel · 26

Burrata, Heirloom Tomatoes, Fermented Green Chili · 26

Beetroot, Mint, Labneh, Hazelnut Dukkah · 16

Curly Kale and Blue Cheese Salad, Dill Pickles, Sesame · 16

Kale and Ricotta Agnolotti, Charred Leek Consomme · 24

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

Crumbed Japanese Mackerel, Sansho Pepper, Yuzukosho Tartar Sauce · 42

Braised Lamb Shoulder, Pistachio, Green Chili, Celery · 48

Argentinian Grass-fed Angus Striploin 300g, Paris Butter, Hasselback Potato · 60

Smoked Milk Parfait, Spiced Plums · 16

Coconut Sorbet, Pistachio and Caraway Roll · 18

Cheese Selection, Guava, Saucisson, Crackers · 38

