

# A LA CARTE

MALTED SOURDOUGH, CULTURED BUTTER 5 PP

FERMENTED POTATO BREAD, SALMON ROE, KEFIR CREAM 25

NATURAL ROCK OYSTERS, FINGER LIME 7ea / 42 ½ doz

ROASTED OYSTER, CHICKEN FAT BUTTER 7.5ea / 45 ½ doz

CRISPY PUMPKIN, NATIVE JERK GLAZE 12

RAW KINGFISH, NORI, MANDARIN 38

BLOOD SAUSAGE SANGA 14 EA

BAKED EGG, CAVIAR, SWEET CORN PUREE 65

NASHI PEAR, SHISO, SHEEP'S MILK CHEESE, ALMOND 25

LOBSTER RAVIOLI, BEURRE BLANC 32

YAMBA KING PRAWNS, FERMENTED SHRIMP, CAPERS 66

LAMB PIE, BAGNA CAUDA 45

BRAISED DUCK DUMPLINGS, SMOKY BROTH 32

ROAST PORK BELLY, WOODFIRED LEEK, MACADAMIA 55

DRY AGED T-BONE, HOT MUSTARD 175

MIXED LEAVES, DATE VINEGAR, HORSERADISH 16

BAKERS POTATOES 18

CREPE BRULEE, LEMON CARAMEL 20

YOUNG COCONUT SORBET, UEHARA NIGORI 16

BREAD CARAMEL SEMIFREDDO 14

PINEAPPLE BURNT PAV 20

We make every effort to accommodate guest dietary needs however we cannot guarantee that our food will be allergen free. Card surcharges apply  
eftpos/visa/mc 1.22%, amex 2.25%