

CAVIAR comes with classic condiments

1.700	25g	sterlet sevruga caviar (acipenser stellatus), native to the Caspian Sea. Pearlescent grey, and smaller in size than other sturgeon. The flavour is more pronounced, and often described as saltier.
3.900	50g	N25 hybrid caviar this hybrid is a result of a cross breed of Acipenser Schrenckii and Huso Dauricus sturgeons. It is also the most popular caviar amongst chefs around the world for its great balance of savory, creaminess and subtle flavor of toasted hazelnuts.

EAT

70	steamed edamame	miso nori furikake, sake glaze
80	citrus olives and sheep cheese	Kalamata olives, Sicilian olives, citrus olive oil
180	tasmanian salmon sashimi	umeboshi-yuzu dressing, galangal-sunflower caramel
140	chorizo seco in cabernet	toasted sourdough, red wine glazed spicy chorizo, caramelized shallots
170	heritage pancetta	house-hung, 10 weeks, chili, orange, fennel
200	bresoala	house-hung, 5 weeks, bread and butter pickled zuchinni, wagyu anchovie butter

WOOD FIRED STEAK

480	180g	AUS fillet tenderloin MSA1-2 kilcoy black angus • 100 days • grainfed	1.000 200g 1.800 400g	AUS striploin MB9+ L'grow wagyu • 400 days • grainfed
380	200g	AUS striploin MSA2+ kilcoy black diamond • 150 days • grainfed	900 100g 1.760 200g	JAP sirloin A5 (MB11-12) kagoshima • pureblood wagyu • Nozaki Farm • 650 days + grain fed
700	400g			
600	300g	AUS rib-eye MB2+ gippsland black angus • 200 days • grainfed	2.550 300g	

sauce choice

café de Paris butter, bearnaise, chimichurri, caramelized onion, shitake ketchup, black pepper sauce, zhoug sauce, sambal matah, long pepper caramel

please allow 30-45 mins for cooking and resting

A LITTLE BIT ON THE SIDE

choose 3 for 180k

90	truffle & parmesan triple cooked rustic potatoes	60	haricot verts, mustard dressing
70	roasted capsicum salad, tomatoes, capers, thyme	90	3 cheese gratinated potato puree
70	sweet-salty miso cauliflower steak	90	milanese risotto
80	caramelized baby carrot, pumpkin seed pesto		saffron, parmesan, sauvignon blanc, fine herbs

TABLE SALADS

110	quinoa verde green vegetables, red quinoa, toasted seeds, roasted red onion vinaigrette	add chicken +30 tuna confit +30
180	burrata con anatra duck prosciutto, tomato variety, Italian basil, balsamic glaze, toasted sourdough, olive and garlic crumble	
200	woodfired steak salad wagyu skirt steak, miso eggplant, beetroot pesto, sheep feta, sun kissed tomato, pickled shallots, tahini miso dressing	

OYSTERS

160	Japan	1 pcs import fresh Sakoshi bay known for being succulent, rich and silky smooth. matsuhisa dressing	160	French	1 pcs import fresh Fine de Claire has an elongated shell with a softer-coloured flesh that yields a salty and nutty flavour. salsa mignonette
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APPS & SHAREABLES

150	baked stilton cheesecake pickled shimeji, chunky hazelnut honey, saj bread
150	fire-roasted octopus sazón spiced, salbitxada sauce, chancaca syrup, salsa criolla
160	miso butterscotch quail pomegranate salsa, walnut skordalia
170	creamy tuna tartare crème fraîche, truffle oil, sicilian salsa fritella, tempe crackers
180	angus tenderloin carpaccio truffle mustard, chamomile and date purée, spring onion, black bread and cheddar bikini
190	red seafood chowder smokey black cod, bay scallop, tiger prawn, cherry stone clams, crispy bacon, dill, sourdough
220	truffled pappardelle carbonara cured egg yolk, house cured pork jowl, truffle carpaccio, parmesan

MAINS

200	naked chicken parmigiana spinach and ricotta gnudi, pumpkin seed pesto, lemon zest, toasted pumpkin seeds, herb oil, rocket
240	pan fried barramundi bumbu sweet potato gnocchi, pickled artichoke, steamed asparagus, parmesan cream sauce, pea purée
250	free range pork chop apple-ginger ale pommes purée, pork scratchings, cuciwis slaw, black pudding crumb, parmesan-sage velouté
260	prawn agnolotti prawn filled pasta, steamed prawn meat, piccata sauce, white wine, capers, parmesan, spring onion
270	lemongrass curried noodles with prawn tiger prawns cooked with chili and coconut milk, turmeric hand-cut noodles, cucumber sambal
280	black miso cod kombu tsuyu potato puree, green mango chuka slaw, saikyo miso, burnt lime, tonkatsu glaze

SWEET TREATS

80	selection of sorbets four house-made fruit sorbets	110	baked ricotta “baklava” cinnamon honey gelato, blood orange macaroon, clotted cream, tangerine gel
110	apple and strawberry crumble tart strawberry gel, vanilla pod gelato, almond praline crumble	110	dark chocolate cheesecake lavender gel, honeycomb tuile cinnamon gelato

DINNER