

Starter

Whipped tofu, semi dried tomato and crispy shallots

Mains

Japanese Pumpkin, whipped tofu, herb salad, puffed rice (gf, df, vg)

Baby Barramundi, XO sauce, cabbage (gf, df)

Lamb Rump, textures of pea, charred cos, honey labne (gf)

Wagyu Rump, pickled pearl onion, onion puree, potato dauphinoise (gf)

Roast Chicken Breast, romesco, mustard greens, kale (gf)

Sides

Rocket, pear, parmesan (gf, v)

Stracciatella, tomato, tomato ketchup, basil (gf, v)

Dessert

Flourless orange cake, buttermilk caramel (gf)

One Cheese

Served with lavosh and quince

gf—gluten free v—vegetarian df—dairy free vg—vegan

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy please let us know before ordering.

Full allergen information is available. Please advise your server if you have any allergies or require information on ingredients in our dishes.

