



LET US FEED YOU

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| Share Style Menu | 70pp |
| With Dessert | 80pp |

À LA CARTE

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| Edamame, Chilli Oil, Sesame <i>vv gf df</i> | 9 |
| Mushroom Cigar, Beetroot Ketchup, Eggplant Ash <i>vv df</i> | 8 |
| Satay Crab, Betel Leaf, Apple, Lime leaf, Crispy Shallot <i>gf df</i> | 8 ea |
| 'Mouth Watering' Chicken Bao, Szechaun, Black Goma Dare, Peanut, Sugarloaf <i>df</i> | 10ea |
| Harissa Cauliflower, Chickpea, Yuzu Strawberry, Pistachio Za'atar <i>vv gf df</i> | 18 |
| Smoked Eggplant Dumpling, Chilli Oil, Black Vinegar, Walnut <i>vv df</i> | 20/30 |
| Nashville Hot Brisbane Valley Quail, Buttermilk, Watermelon, Tonka Honey <i>gf</i> | 22/40 |
| Spiced Lamb Rib, Tamari, Ghost Chilli, Gailan, Preserved Lime <i>gf df</i> | 27/45 |
| Japanese Pumpkin, Galotyri, Currants, Pinenuts, Thai Basil, Togarashi <i>vvor gf dfor</i> | 30 |
| Smoked Pork Sirloin, Red Curry, Pineapple, Spring Onion, Snake Bean <i>gf df</i> | 36 |
| Grilled Octopus, Burnt Apple, Olive, Kipfler Potato, Bottarga <i>gf df</i> | 38 |
| 'Bo Saam' Duck Breast, Kimchi, Radish, Daikon, Perilla, Ginger Scallion Sauce <i>gf df</i> | 48 |
| Daily Beef, Beetroot, Miso Mustard, Mushroom, Puffed Rice Cracker | POA |
| Crispy Chats, Black Garlic Truffle Mayo, Chive, Sesame <i>v gf df</i> | 12 |
| Snow Pea Tendril, Citrus, Apple, Peanut, Mint <i>vv gf df</i> | 14 |
| Fall Farm Greens, Chilli Butter, Rice Flakes <i>vvor gf dfor</i> | 14 |
| Pandan Panna Cotta, Caramelised Pineapple, Crispy Coconut, Keffir Lime <i>gf df</i> | 14 |
| Fried Apple & Choko Pie, Dulce De Leche, Coconut Yoghurt | 14 |
| 'Malt Brownie', Torta Caprese, Vanilla Malt Ice Cream, Quince, Chocolate Crackle | 16 |
| 'Dessert For Two' Leche Flan, Mascarpone, Rhubarb, Freeze Dried Mandarin <i>gf</i> | 20 |
| Selection of Three Cheeses <i>gfor</i> | 30 |

"food should be fun, meals should be shared, flavours should evoke memories"

John Speranza, Head Chef