



We offer a set menu for all patrons dining with us.

Most dietary requirements can be catered for with prior notice and can be listed as part of the booking process.. Details regarding our dietary policy can be found in the FAQ section of the website.

optional extras

*abrohlos island scallop, green nahm jim,
pickled green paw paw, fresh coconut [\$11 each]*

*wagyu beef tartare, black vinegar mayo,
cured egg yolk & candle nut [\$9 serves 2]*

kingfish sashimi, compressed cucumber salsa
pineapple sambal, pearl onion cream

chargrilled cape jervis squid, kimchi glaze,
katsuobushi butter, sawtooth coriander

betel leaf wrap w coconut sand
green mango, toasted cashews & fresh lime

ellis' five spice duck & edamame potstickers
dashi soy vinegar, sesame & smoked chilli oil

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spicy wok tossed tteokbokki, crispy ellis' pork jowl
willunga creek joi choi & tuscan kale

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chargrilled wagyu chuck tail w jim jaew
roasted cherry tomatoes, green paw paw & mint salad
lemongrass emerald rice

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chocolate miso ice cream, cherry rhubarb ganache
pink dragon fruit jam

kaffir lime panna cotta
jackfruit sorbet, thai basil oil & rum syrup