



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 extra

*torched abrolhos island scallop, xo & red curry bisque,
spencer gulf prawn crumb [\$10 each]*

ora king salmon sashimi, green nahm jim,
purple daikon & wasabi oil

tom yum mixed mushrooms w porcini butter,
palm sugar sourdough

pink pomelo, coconut sambal & green mango salad,
toasted cashews, maesil & tamarind caramel

spicy pork larb potsticker w toasted cracked rice

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confit garlic & duck tteokbokki,
ellis' nduja burnt butter w oriental greens

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chargrilled wagyu chuck tail flap w
red kosho tare & taro crisps

green paw paw, roasted cherry tomato & mint salad,
lemongrass emerald fried rice

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spiced rum pineapple sorbet, lemon verbena meringue

chocolate & miso semifreddo,
cherry ganache, pink dragon fruit jam