



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

streaky bay oyster + [\$6]

yuzu ponzu | kosho xo | tomato | salmon roe

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pink vinaigrette | pickled rhubarb + jalapeno

kingfish sashimi | tom kha | tokyo turnips_(A)

szechuan eggplant chips | sticky soy glaze
five spice crispy chilli oil

pork, potato & kim chi potsticker
soy burnt butter | spring onion root

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green paw paw & mint salad | pomelo | nuoc mam
coconut poached spencer gulf king prawns_(A)

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wagyu bo kho | viet mint pea puree
lemongrass sourdough | galangal smoked salt

sour honey charred rolled noodles | gai lan
chilli ginger chicken | local shimeji shrooms

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blackcurrant kalamansi sorbet
pink pepper ganache | thai basil

buffalo milk shoyu creme caramel
viet chocolate | popcorn

*** (A) all seafood South Australian sourced