



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

finger lime gel | tokyo turnips_(A)

szechuan eggplant chips | sticky soy glaze

five spice crispy chilli oil

prawn & pork belly potsticker

prawn head chilli oil | dashi black vinaigrette_(A)

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sour honey charred noodles | gai lan

chilli ginger chicken | local shimeji shrooms

green mango & paw paw salad

nuoc mam | charred beef cheek

viet duck à l'orange | carrot puree

kim chi focaccia | gochugaru smoked salt

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blackcurrant kalamansi sorbet

pink pepper ganache | thai basil

miso chestnut ice cream

shoyu caramel | fermented strawberry gel

*** (A) all seafood South Australian sourced

