



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 ice cream | apple shoyu caramel
peanut praline | smoked salt

*** (A) all seafood South Australian sourced

