



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

*coffin bay oysters | red yuzu coconut
spring onion oil | smoked salmon roe [\$8]*

bluefin tuna sashimi | green nahm jim
purple daikon | wasabi oil

tom yum mixed mushrooms | porcini butter
palm sugar sourdough

pomelo & green mango salad
toasted cashews | maesil & tamarind caramel

oxtail dumpling | pho broth | chilli oil
:::

confit garlic duck tteokbokki
ellis' nduja burnt butter | oriental greens

slow braised chuck tail | snake beans
bone marrow jungle curry jus

green paw paw | mint salad
lemongrass smoked fried rice
:::

mandarin sorbet | lemon verbena

salted miso mousse | assam tea crust
white chocolate | candle nut crumb