



OYSTER AND MIGNONETTE 4.5EA      HOUSE MARINATED OLIVES 8  
HOUSE BREAD & BUTTER 5      POTATO SCALLOPS & SCALLOP SALT 8  
SWEET AND SPICY ALMOND 5      DAILY SLIDER 18

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*FROM THE GARDEN, PADDOCK AND OCEAN*

ROASTED CAULIFLOWER, HONEY SUMAC YOGHURT, PINE NUTS 12  
CABBAGE, PECORINO, MINT SALAD 9  
WALLABY TARTARE, CONFIT EGG YOLK, ANCHOVY CRISP 18  
COS, GREEN APPLE, SOY BEAN 9  
CURED KINGFISH, MACADAMIA, FINGER LIME 22  
TOMATO TARTE TARTIN, BLACK GARLIC, STRACCIATELLA, OLIVE 21  
PORK FAT POTATOES 9  
CHEESE PLATTER, ONE OR THREE 12/27  
CHARCUTERIE SELECTION 28  
PUMPKIN, MISO AND SUNFLOWER EMULSION 28  
GREEN LIP ABALONE, SMOKED PORK, GINGER CUSTARD 25  
GRILLED PRAWNS, XO SAUCE 25  
CUMIN LAMB BELLY, ROLLED RICE NOODLES, SHIITAKE 22  
CRISPY PORK BELLY, TAMARIND PLUM SAUCE, TURNIP, ROASTED PLUM 36  
MARKET FISH, VANILLA JERUSALEM ARTICHOKE, PICKLED APPLE 42  
GLAZED SHORT RIB, KIMCHI, ROASTED NASHI PEAR 39

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*smaller* FEAST MENU

*a smaller shared meal featuring our favourite dishes*  
65 PER PERSON

*larger* FEAST MENU

*a larger shared meal featuring our favourite dishes and dessert*  
80 PER PERSON

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DESSERT

POACHED APPLES, WHITE MISO ICE CREAM, PASSIONFRUIT PARFAIT 15  
"SNICKERS" SALTED CARAMEL, MILK CHOCOLATE, PEANUT GLACÉ, HONEY ICE CREAM 15  
FROZEN PEACH, ROSEWATER GRANITA, WHIPPED COCONUT 15  
FRESH FIGS, WHITE CHOCOLATE CREMEUX, HONEY SNOW, RASPBERRY 15