



House marinated Kalamata olives

Rye sourdough with whipped caramelized onion butter

Charred octopus tostada with black bean pure & salsa roja

Porcini and truffle tart

Goats curd with caramelized xo, dill oil and lemon balm

Tropical ceviche with tigers milk, atchara & coriander oil

Dengaku eggplant, creamy coconut & crispy kale

Pork shoulder bao bun with pickle cabbage & soy glaze

Piña Colada Cheesecake, rum soaked pineapple & coconut parfait

65 per person menu

Minimum 2 guests

*Please note the menu is subject to seasonal changes and cannot  
be altered to accomodate dietary restrictions.*

All card payments will incur a transaction fee:  
MasterCard Credit 1.4% | MasterCard Debit 0.8% | VisaCredit 1.5% | Visa Debit 0.8% | and Amex 1.5%  
Sundays and Public Holidays incur a 15% surcharge.

