

DINNER

Fall Winter Menu 2023



Modern European cuisine, curated for sharing.
wood fire grilled (w)

BITES TO START

Arg. wild caught prawn (2 pcs), garlic aioli (w)	12
Esp. premium anchovy smoked, organic hen egg, dehydrated tomato, raw garlic	21
Aus. angus beef 'carne cruda', guindillas pepper, banana shallot, tonnato sauce	16
Smoked duck croquette (2 pcs), onion ginger puree	8
Chicken heart, roasted garlic, cilantro chimichurri (w)	11
Sourdough bread (6 pcs), salted smoked garlic seaweed butter (w)	10

SMALL PLATES

Hokkaido scallop (4 pcs) pan roasted, avruga caviar, celtuce, carrot puree, black truffle gel	43
Usa. olive fed wagyu chuck tail 'marbling 10' (80g) pan roasted, banana shallot	60
Fresh burrata, young heirloom tomato, balsamic-fig vinegar, evoo	30
Mex. green asparagus tempura, sea urchin bearnaise	20
Cod fish liver 'taramasalata', avruga caviar, pink peppercorn, sourdough (4 pcs)	20
Baba ghanoush, dehydrated tomato paste, roasted garlic, sourdough (4 pcs)	17

* Prices are subject to 10% service charge and 8% GST

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EVERYTHING TO SHARE

White fin prawn (6 pcs) pan roasted, trofie pasta, salicornia, salted kelp, lobster bisque	34
Cantabrian octopus (80g) sous vide, russet potato, iberico chorizo, spicy aioli	36
Antarctic cod '5 days aged' (140g) pan roasted, root vegetable, storm clam veloute	57
Can. primrose pork ribeye cap (250g), charred scallion, whisky-raisin jus (w)	50
Nzl. lamb 'koftha' (200g), cauliflower florets, dehydrated tomato, mint tzatziki (w)	36
Aus. angus pure black sirloin (200g), herb-ice plant salad, beef jus (w)	60
Aus. angus beef cheek (180g) slow braised, burnt celery, celeriac puree	39

SWEET ENDINGS

Coconut semifreddo, blue berries, mango nectar	18
Chocolate-banana fondant, 70% dark cocoa sauce, sea salt	18
Burnt cheesecake, crumble, lime yoghurt cream	16
Whole burnt cheesecake (pre-order only)	88

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