

ENTREE

Oysters of the Day 9 each
Freshly Shucked Oyster, Seaweed Salad & Kosho Dressing

Corn Ribs 22
With Chimichurri, Chilli & Lime

King Mushroom 24
Stuffed King Mushroom with Fried Enoki, Porcini Puree, Olive Oil & Kosho

Crispy Pork Belly 26
With Radicchio, Apple, Celery, walnut & Golden Raisin Jam

NZ Ora King Salmon Mosaic 28
Caviar, Beetroot, Orange, Wasabi Cream & Crispy Nori

WA Octopus 28
Grilled Octopus Leg, Fennel, Citrus, Chilli, Hot Paprika Sauce, Squid Ink Rice Crisp

MAINS

250g Poterhouse on the Bone 50
Triple Cooked Chips, Mushroom Ketchup & Jus

18 Hours Slow Cooked BBQ Brisket 50
With Potato Gallette, Dutch Carrots, Truffled Mascarpone, Braising Sauce

Hiramasa Kingfish 39
Pan Roasted Kingfish with Carrot Cardamon, Cavolo-Nero, Squid Ink Tuile & Wild Samphire

Chicken Chettinad 38
Spice Roasted Chicken Breast, Lemon Arancini, Cucumber Labneh, Chettinad Sauce

Marrakech Lamb Shank 42
With Braised Lentils, Chilli, Curry Leaves & Smoked Yoghurt

Goat Cheese Fondant 35
Spring Greens, Potato Pave, Tender Leaves, Lemon & Olive Oil

SIDES

Truffled Parmesan Chips 16
With Aioli

Grilled Watermelon Salad 16
With Rocket & Pickled Radish

Ancient Grain Salad 16
Wok Cherry Tomato, Spinach, House Dukkha & Lemon Dressing

Crispy Spiced Cauliflower 16
With Beetroot Hummus, saltbush Dukkha & Yogurt Dressing

DESSERTS

Chocolate Delice 18
With Salted Caramel Ice Cream & Raspberry Gelle

River Mint Pannacotta 18
With Grilled Pineapple, Lime Gelle

Manadarin Cheesecake 18
With Chocolate Gravel

SHARE

Cheeseboard 32
Brie, Blue & Cheddar, Lavosh, Fruit Paste & Apple