

Dinner

House Bread seaweed butter, sea salt **5 each V**

Bone Marrow x Aburi Scallops x Sea Urchin Butter 7each

Yellowfin Tuna fermented persimmon, Genmai-tea, kombu **27**

Cauliflower x Eggplant Saikyo miso, mulberry, amaranth **22**

Aburi Wagyu Beef x Salmon Caviar witlof, truffle oil **28**

Grilled Scampi tamarind, avruga caviar, strawberry gam **42**

Chestnut Gnocchi x Fioretto fermented mushroom, ricotta **23/33**

Suzuki Mulloway bisque, grain risotto, silver beet **37**

Borrowdale Pork Scotch Fillet black apple, kombu, chick pea **34**

Jack's Creek Wagyu Rump Cap MB 8-9 black garlic, Jerusalem artichoke **45**

Silky Mashed Potato black olive, sweet potato, oregano **12 V**

Crispy Brussel Sprouts dashi buttermilk, onsen egg, black edamame **16 V**

Dessert

Caramelized Banana x Salted Maple passion fruit, pecan nuts **16**

Apple Tart wattle seed, rosella hibiscus, salted sablé, apple mascarpone **16**

Baked White Chocolate Cheese Cake whipped mocha gold, papitas **14**

Cheese

Tintenbar **Triple Cream**, Byron bay, NSW **12**

Gorgonzola Dolce, ITL **13**

Queso 12 months aged **Manchego**, La Mancha, ES **11**

Cheese board with 3 cheese **29**

Kids Menu

Fish & Chips **12**

Chestnut Gnocchi mushroom sauce **18**

12hours Slow- Cooked Curry & Rice fried onion **13**

Straight Cut Chips tomato sauce **7**

Wattleseed Ice Cream soy beans crumble **6**

B.Y.O. Wine Available (Sun-Thu \$8/ Btl, Fri & Sat \$16/Btl)

10% surcharge on public holiday

Seasonal Chef's Selection \$85pp

Please note. The menu for this course is changing day by day based on the fresh produces.

Sample below.

House Bread x Seaweed Butter x Sea Salt

Blue Eye cod Consommé x Smoked Eel

Bone Marrow x Aburi Scallops x Sea Urchin Butter

Yellowfin Tuna fermented persimmon, Genmai-tea, kombu

Cauliflower x Eggplant Saikyo miso, mulberry, amaranth

+ **Grilled Scampi** tamarind, avruga caviar, strawberry gam **\$21**

Chestnut Gnocchi x Fioretto fermented mushroom, ricotta

Jack's Creek Wagyu Beef Rump Cap MB 8-9

black garlic, Jerusalem artichoke

Cheese selection with housemade lavash +\$25

Caramelized Banana x Salted Maple passion fruit, pecan nuts

Prix Fixe 3 Course \$65pp

You can choose one each of Entrée / Main / Dessert or Cheese from below.

Entrée

Yellowfin Tuna fermented persimmon, Genmai-tea, kombu

Cauliflower x Eggplant Saikyo miso, mulberry, amaranth

Aburi Wagyu Beef x Salmon Caviar witlof, truffle oil

Main

Suzuki Mulloway bisque, grain risotto, silver beet

Chestnut Gnocchi x Fioretto fermented mushroom, ricotta

Borrowdale Pork Scotch Fillet black apple, kombu, chick pea

Dessert or Cheese

Caramelized Banana x Salted Maple passion fruit, pecan nuts

Apple Tart wattle seed, rosella hibiscus, salted sablé, apple mascarpone

Baked White Chocolate Cheese Cake whipped mocha gold, pepitas

Tintenbar **Triple Cream**, Byron bay, NSW

Gorgonzola Dolce, ITL

Queso 12 months aged **Manchego**, La Mancha, ES

B.Y.O. Available Wine (Sun-Thu \$8/ Btl, Fri & Sat \$16/Btl)

10% surcharge on public holiday