

Dinner

House Bread seaweed butter, sea salt 4 each V

Smoked Cod Cream scallop, sea parsley, air dried bonito 15

Chicken Liver lemon myrtle, rosella hibiscus 6 / 2pc

Aburi Scallops sea urchin & truffle butter, finger lime 23

Prosciutto x Stracciatella elderflower, white peach, sunflower seed 22 GF

Grilled Octopus almond & octopus jus, yeast crumble, cucumber 23

Blue Eye Cod Collar sake lees, fish roe garum, white miso 18 DF

Wagyu Beef Carpaccio cured egg yolk, fermented tomato dashi 22 DF

Grilled Scampi tamarind, salmon caviar, wakame seaweed 32 DF

Black Sesame Gnocchi fermented mushroom, sweet potato 17 / 29 V

Blue Eye Cod dried fish bone sauce, lily flower, Sakura prawn essence 34

Hazeldenes Chicken Breast fermented corn, parsnip, purple carrot 31

Sher Wagyu MB 9 Chuck Roll sichuan pepper, black garlic, amanga 42

Duck Leg malt & walnut, black currant grapes, riberry 33

Cookie & Creamy Potato wild mushroom, cocoa, rosemary 12 V

Crispy Brussel Sprouts truffle powder, onsen egg, parmesan custard 17 V

Dessert

Salted Dark Chocolate x Fermented Nectarine Mr. Black, pepitas, black plums

Toasted Milk x Hempseed white chocolate, finger lime, kiwi berry

Apple Tart wattle seed, black berry, salted sablé, apple mascarpone

Chestnut x Caramelized Pear Lemon myrtle, buckwheat

Cheese

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

Gorgonzola Dolce, ITL

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

Cheese board with 3 cheese 29

Kids Menu

Chicken Breast corn sauce, French fries 19

Black Sesame Gnocchi mushroom sauce, roasted veges 18

12hours Slow- Cooked Curry & Rice fried onion 13

French Fries tomato saice 7

Rosella Hibiscus Meringus Ice Cream soy beans crumble 6

B.Y.O. Available (Sun-Thu \$6/ Btl, Fri & Sat \$12/Btl)

10% surcharge on public holiday

GF – Gluten Free / DF – Dairy Free / MP – Market Price / V- Vegetarian

Seasonal Chef's Selection \$75pp

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

Sample below.

House bread & Butter

Smoked Cod Cream x Seaweed Cracker x Salmon Caviar

Black Terrine x Red cabbage & Mustard x Flexseed Lavash

Prosciutto x Stracciatella elderflower, white peach, sunflower seed

Aburi Scallops sea urchin & truffle butter, finger lime

Blue Eye Cod dried fish bone sauce, Sakura prawn essence, fennel

Tajima MB 9 Wagyu Beef Flank & Rump sichuan pepper, white miso

Cheese selection with housemade lavash \$25

Chestnut x Caramelized Peach lemon myrtle, buckwheat

Prix Fixe 3 Course \$59pp

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

Entrée

Aburi Scallops sea urchin & truffle butter, finger lime

Prosciutto x Stracciatella elderflower, white peach, sunflower seed **GF**

Wagyu Beef Carpaccio cured egg yolk, fermented tomato dashi **DF**

Main

Black Sesame Gnocchi fermented mushroom, sweet potato **V**

Blue Eye Cod dried fish bone sauce, lily flower, Sakura prawn essence +\$3

Hazeldenes Chicken Breast fermented corn, parsnip, purple carrot

Sher Wagyu MB 9 Chuck Roll sichuan pepper, black garlic, amanaga +\$9

Dessert or Cheese

Salted Dark Chocolate x Fermented Nectarine Mr. Black, pepitas, black plums

Toasted Milk x Hempseed white chocolate, finger lime, kiwi berry

Apple Tart wattle seed, black berry, salted sablé, apple mascarpone

Chestnut x Caramelized Pear Lemon myrtle, buckwheat

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