

Dinner

House Bread seaweed butter, sea salt 4 each V

Chicken Liver choux pastry, rosella hibiscus 10 / 2pc

Aburi Scallops sea urchin & truffle butter, finger lime 24

Winter Vegetables “Konsai” Saikyo miso, celeriac 22

+ Périgord Truffle \$10

Wagyu Beef Carpaccio MB 9+ cured egg yolk, fermented tomato dashi 24 DF

Grilled Scampi tamarind, avruga caviar, wakame seaweed 32 DF

Black Sesame Gnocchi fermented pine mushroom, cauliflower 18 / 31 V

Spanish Mackerel persimmon, burnt butter, black lime 34

Slow-Cooked Wagyu Brisket MB 7+ black garlic, black miso 33

Hay Smoked Duck Leg mandarin, beetroot, caramelized pumpkin 34

Cookie & Creamy Potato cocoa crumble, rosemary 12 V

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

Dessert

Toasted Milk white chocolate, finger lime 13

Chestnut x Caramelized Pear lemon myrtle, buckwheat 16

Apple Tart wattle seed, black berry, salted sablé, apple mascarpone 16

Baked Chestnut Cheese Cake Périgord truffle, whipped hazelnut 24

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

Chicken Breast corn sauce, straight cut chips 19

Black Sesame Gnocchi mushroom sauce, roasted veges 18

12hours Slow- Cooked Curry & Rice fried onion 13

Straight Cut Chips tomato sauce 7

Rosella Hibiscus Meringue 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 / 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 x Seaweed Butter x Sea Salt

Chicken Liver x Choux Pastry x Rosella Hibiscus

Bisque x Amaebi Sweet Prawns

Aburi Scallops sea urchin & truffle butter, finger lime

Konsai “Winter Vegetables” Saikyo miso, celeriac

Spanish Mackerel persimmon, burnt butter, black lime

Slow-Cooked Wagyu Brisket MB 8+ black garlic, black miso

Cheese selection with housemade lavash \$25

Chestnut x Caramelized Pear lemon myrtle, buckwheat

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

10% surcharge on public holiday

Prix Fixe 3 Course \$65pp

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

Entrée

Aburi Scallops sea urchin & truffle butter, finger lime

Konsai “Winter Vegetables” Saikyo miso, celeriac

+ Périgord truffle \$10

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

Main

Spanish Mackerel persimmon, burnt butter, black lime

Black Sesame Gnocchi fermented pine mushroom, cauliflower

Slow-Cooked Wagyu Brisket MB 7+ black garlic, black miso

Dessert or Cheese

Toasted Milk white chocolate, finger lime

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

Chestnut x Caramelized Pear lemon myrtle, buckwheat

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

Gorgonzola Dolce, ITL

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