

Dinner

House Bread cultured butter, sea salt **4 each**

Whipped Chicken Liver x Fig vincotto, brick pastry **12/4pc**

Smoked Cod Cream quinoa & nori cracker, seaweed dust **15**

Aburi Scallops sea urchin & truffle butter, sea parsley, kale **14/2pc**

Grilled Scampi umeboshi, ikura salmon roe, wakame seaweed **26**

Market Raw Seafood Please ask our friendly staff

Summer Greens x Seaweed Emulsion spinach & pancetta **21**

Wagyu Beef Carpaccio cured egg yolk, aromatic dashi, shungiku **23 DF**

Black Sesame Gnocchi fermented mushroom, whipped herb, cauliflower **17/30 V**

Market Fish dried Sakura prawn & enoki, Tuscan cabbage **33**

Hazeldenes Chicken Breast juniper berry, parsnip, purple carrot **30**

Tajima Wagyu MB 9 Beef Flank black onion & black garlic, whiskey mustard **37**

Silky Mashed Potato saffron, walnuts **11 V**

Crispy Brussel Sprouts truffle powder, onsen egg, parmesan custard **16 V**

Broccoli yuzu kosho, white miso, nigella seed **12 V**

Dessert

Dark Chocolate x Hojicha white chocolate, hempseed tuile, raspberry **15**

Toasted Milk x Pear burnt butter, finger lime, golden globe grapes **14**

Apple Tart wattle seed ice cream, black berry, salted sable **16**

Mandarin x Rosella Hibiscus goat milk, crème fraiche, marigold **14**

Cheese

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

Fino “Charltons choice” **Buffalo milk blue**, Morningside, QLD **13**

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

Cheese board with 3 cheese **29**

With housemade lavash and seasonal fruits

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

10% surcharge on public holiday

Courses

Seasonal Chef's selection \$75pp

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

This is a sample.

Matching Wine \$50pp

House bread & Butter

Smoked Cod Cream x Kipfler Potato

Charred Cabbage x Porcini

Hiramasa Kingfish ash oil, mandarin, smoked crème fraîche, cereliac

Jerusalem Artichoke x Saikyo Miso leek, silver beet spinach, yukari

Wagyu Beef Carpaccio cured egg yolk, kombu & genmai dashi

Duck Breast black rice, cauliflower, persimmon, beetroot

Cheese selection with housemade lavash \$25

Rock Melon x Rosella Hibiscus ricotta, lemon myrtle, hempseed

Week days Prix Fixe 3 course \$59

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

Entrée

Market Sashimi Please ask our friendly staff

Summer Greens x Seaweed Emulsion spinach & pancetta

Wagyu Beef Carpaccio cured egg yolk, aromatic dashi, shungiku **DF**

Main

Black Sesame Gnocchi fermented mushroom, whipped herb, cauliflower **V**

Hazeldenes Chicken Breast juniper berry, parsnip, purple carrot

(**Market Fish** dried Sakura prawn & enoki, Tuscan cabbage +\$5)

(**Tajima Wagyu Beef MB9 Flank** black onion & black garlic, whiskey mustard +\$6)

Dessert or Cheese

Dark Chocolate x Hojicha white chocolate, hempseed tuile, raspberry

Toasted Milk x Pear burnt butter, finger lime, golden globe grapes

Apple Tart wattle seed ice cream, black berry, salted sable

Mandarin x Rosella Hibiscus goat milk, crème fraîche, marigold

Tintenbar **Triple cream**, Byron bay, NSW

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