

Take Away Menu

Entrée

House Bread seaweed butter, sea salt **4 each V**

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**

Main

Barramundi 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, amanaga **42**

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

Side

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

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

French Fries tomato sauce **7**

Dessert

Salted Dark Chocolate x Fermented Nectarine Mr. Black, black plums **14**

Toasted Milk x Hempseed white chocolate, finger lime, kiwi berry **13**

Apple Tart wattle seed, black berry, salted sablé, apple mascarpone **15**

Chestnut x Caramelized Pear Lemon myrtle, buckwheat **15**

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, French fries **19**

Black Sesame Gnocchi mushroom sauce, roasted veges **18**

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