

# 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

**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, 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 Mr. Black** pepitas, black plums **10**

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

**Chicken Breast** corn sauce, French fries **19**

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

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

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## **Coffee**

Flat White / Latte / Cappuccino / Long Black 3.8

Piccolo/Macchiato

Short Black 3.5

ex

Soy Milk/Decaf 0.5

## **Tea**

**Tea Bag** 4

English / Earl Grey / Peppermint / Chamomile

Lemon & Ginger / Detox

**Loose Leaf by T2** 4.5

Blue Mountain English / French Earl Grey / Chai

Green / Pu-erh / Deliciously Dreamy

**Soft Drink** 4.5

Coke / Diet Coke / Lemonade

**Kids Fruit Juice** 4

Orange / Apple