

Dinner

House Bread seaweed butter, sea salt 5 each V

Bone Marrow x Aburi Scallops x Sea Urchin Butter 7each

Albacore Tuna persimmon, Genmai-tea, kombu 25

Cauliflower x Eggplant Saikyo miso, mulberry, amaranth 22

Aburi Wagyu Beef x Salmon Caviar witlof, truffle oil 28

Grilled Scampi dried fish emulsion, strawberry gam 42

Chestnut Gnocchi x Pine Mushroom fermented mushroom, ricotta 25/35

Blue Eye Cod corn & koji, grain risotto, lemon balm 37

Borrowdale Pork Scotch Fillet black apple, kombu, chick pea 34

Black Angus Tenderloin Jerusalem artichoke, caramelized onion 43

Silky Mashed Potato black olive, sweet potato, oregano 12 V

Crispy Brussel Sprouts dashi buttermilk, onsen egg, black edamame 16 V

Dessert

Caramelized Banana x Salted Maple passion fruit, pecan nuts 16

Apple Tart wattle seed, rosella hibiscus, salted sablé, apple mascarpone 16

Baked White Chocolate Cheese Cake whipped mocha gold, papitas 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

Fish & Chips 12

Chestnut Gnocchi mushroom sauce 18

12hours Slow- Cooked Curry & Rice fried onion 13

Straight Cut Chips tomato sauce 7

Wattleseed Ice Cream soy beans crumble 6

B.Y.O. Wine Available (Sun-Thu \$8/ Btl, Fri & Sat \$16/Btl)

10% surcharge on public holiday

Seasonal Chef's Selection \$85pp

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

Blue Eye cod Consommé x Smoked Eel

Bone Marrow x Aburi Scallops x Sea Urchin Butter

Albacore Tuna persimmon, Genmai-tea, kombu

Cauliflower x Eggplant Saikyo miso, mulberry, amaranth

+ **Grilled Scampi** dried fish emulsion, strawberry gam \$21

Chestnut Gnocchi x Pine Mushroom fermented mushroom, ricotta

Venison Striploin rosella hibiscus, Jerusalem artichoke, seeded ,mustard

Cheese selection with housemade lavash +\$25

Baked White Chocolate Cheese Cake whipped mocha gold, pepitas

Prix Fixe 3 Course \$65pp

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

Entrée

Albacore Tuna fermented persimmon, Genmai-tea, kombu

Cauliflower x Eggplant Saikyo miso, mulberry, amaranth

Aburi Wagyu Beef x Salmon Caviar witlof, truffle oil

Main

Blue Eye Cod corn & koji, grain risotto, lemon balm

Chestnut Gnocchi x Pine Mushroom fermented mushroom, ricotta

Borrowdale Pork Scotch Fillet black apple, kombu, chick pea

Dessert or Cheese

Caramelized Banana x Salted Maple passion fruit, pecan nuts

Apple Tart wattle seed, rosella hibiscus, salted sablé, apple mascarpone

Baked White Chocolate Cheese Cake whipped mocha gold, pepitas

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

Gorgonzola Dolce, ITL

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

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