

2 COURSE 65 / 3 COURSE 85

Snacks & Nibbles

WA 'Akoya' oyster **oyster** / mellow spiced vinaigrette / fingerlime 6.5

or

WA 'Akoya' oyster **oyster** / garlic pearl / herring roe 7.5

(limited quantity available)

'Ora King' **salmon** caviar **blini** / kalamansi / creme fraiche / wasabi leaf 6.5

House baked **potato bread** / black garlic cultured butter 7

Saffron & mushroom **arancini** / truffle sauce / porcini dust 7

Iberico Jamon, scamorza & leek **croquette** / saffron mayo / Sil-gocho 8.5


Entree

Scallop **crudo** / native citrus & herbs / yuzu / whipped karasumi / tobiko

"Black Opal" **Wagyu MB 8 tartare** / nashi / noodle nest / cured yolk

Miso roasted **cauliflower** / romanesco florets / pine nuts / sultanas / pecorino

Burratina / fennel & onion marmalade / Geraldton wax / bronze fennel

 **Tiger prawn culurgiones** / 'Thai' coconut curry / kelp soy / tiger nut oil

Mains

Scialatielli / braised wagyu ribs / peas / 'Barossa Valley La Dame' / pangrattato

Taleggio / mushroom & leek **phitivier** / chestnut foam / parsnip / pickled snow fungus

Cuttlefish ink & lime **spaghetti** / **Spanner crab** / lobster & saffron sauce / bottarga / piment

Stuffed **chicken** / **rabbit** sausage / shiitake & shimeji / barley / roquefort / jus

Stinging nettle & sqaquerone tortelli / eggplant / zucchini / tomato / mint

"Black Opal" **wagyu MB 8 eye-fillet** / baby corn / signature butter / jus / watercress +19

"Heard Island" **toothfish** / celeriac & wasabi puree / warrigal greens / miso / yuzu + 19

Sides

Hand-cut **chips** / black garlic mayo 14

Organic **rocket & radicchio** / nashi / walnuts / parmesan / vincotto 14

Desserts

Negroni - blood orange / gin jelly / campari gel / meringue / vermouth pannacotta

Native Sorbet - desert Lime / mistelle rhubarb / coconut / white chocolate / raspberry

Tart - wild cherry compote / chocolate / gorgonzola gelato / aged 'Pedro Ximenez'

Affogato - biscoff ice-cream / 'Noisetto' / single origin espresso / wattleseed

Not all ingredients are listed on the menu, please advise us of any dietaries/allergies.

Every effort is made to prepare and serve food free from allergens, please note we are not a gluten free or allergen-free kitchen, we are unable to guarantee that any item is entirely free of allergens.

All cards incur a surcharge of 1.65%, a 10% service charge applies to group of 7 or more and 15% surcharge applies on public holidays.