

BREAD + SNACKS



ENTRÉE

Pão de queijo, smoked butter (gf)

Freshly shucked sydney rock oyster,
cucumber vinegar, finger lime, dill oil (gf, df)

Tostada, raw scallop, finger lime, wakame,
shiso powder (gf, df)

Yellow fin tuna taco, kimchi, carrot, salmon
roe (gf, df)

Coral trout, yuca paper, cultured cream,
cucumber, dessert lime kosho (gf)

Chicken liver parfait, truffle churros, agave,
pickled shallot (gf)

Avocado + tonburi tartlet, finger lime,
chives, white soy (df, v, ve)

Yuca and potato yakitori, koji plant cream,
kombu (gf, df, v, ve)

Torched tuna tiradito, citrus, sesame,
peanut, aji mirisol, radish (gf, df)

Coral trout ceviche, buttermilk, cucumber,
lemon and yuzu pureé, dill oil (gf)

Fried corn bread, spanner crab, corn nuts,
avocado, sour cream, caviar (gf)

Roast bone marrow, braised kangaroo tail,
yuca hashbrown, shiso chimichurri (gf, df)

Grilled scallops, hazelnut furikake, foie
gras, pedro jiminez, pear, shiso (gf, df)

Hispi cabbage skewers, ajo blanco, perilla
and chicken fat vinaigrette, kombu pepitas
(gf, df, veo)

Paroo kangaroo tartare, egg yolk, spiced
mustard, tajin, Azteca hot sauce (gf, df)

LARGER PLATES

Fried half chicken, dark chocolate mole
sauce (gf, df)

Chris Bolton's hand line caught barramundi,
baby corn, spring onion, pickled onion,
huitlacoche (gf)

Dry aged pork chop, grilled pineapple,
fermented jalapeño (gf, df)

Pot roasted south australian lobster,
chipotle, lime, coriander (gf, df)

Garum glazed maitake mushroom "steak",
wafu miso (gf, df, v, ve)

S.kidman f1 wagyu sirloin (300g mbs 6-7+),
chimichurri, aji mirisol, pico de gallo (gf, df)



TO SHARE

Grilled and butterflied rocky point blue
speckled grouper, cumin, lemon, garlic,
parsley (gf, df)

24-hour wagyu short rib (mbs 4-5+),
sake, mirin, soy, asian leaves (gf, df)

Pure angus op rib, shiso chimichurri,
aji mirisol, pico de gallo (gf, df)

S.kidman f1 wagyu bone in sirloin
600g mbs 4-5+), shiso chimichurri,
aji mirisol, pico de gallo (gf, df)

Dry aged half peking duck, blood plum
sauce, spring onion, cucumber,
arepas (gf, df)

SAMPLE MENU

VEGETABLES + RICE

Jerusalem artichokes, sunflower pureé,
kombu, pepitas (gf, df, v, ve)

Cauliflower, spice mustard, puffed grains,
shiso (gf, df, v, ve)

Brussel sprouts, manchego, jamon (gf, vo)

Yuca paris mash (gf, v)
+ add braised kangaroo tail

Yuca hash brown, sour cream, chives (gf)
+ Add caviar

Baked white rice, ginger, garlic, coriander
root, smoked butter (gf, df, v)



TO FINISH

Alfajores, dulce de leche, coconut,
macadamia, tonka bean ice cream

Popcorn cheesecake, popcorn crumble,
salted caramel ice cream

Liquid nitrogen tres leche, white chocolate
mousse, dulce de leche, milk granita (gf)

Cinnamon tostones, pineapple jam,
star anise plant cream, banana
(gf, df, ve)



gf » gluten free df » dairy free v » vegetarian ve » vegan o » option