

IZAPAN BANQUET

pão de queijo, smoked butter (gf)

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

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

bone marrow, braised kangaroo tail, yuca hash brown,
shiso chimichurri (gf, df)

dry aged gooralie free range pork chop, grilled pineapple,
fermented jalapeño (gf, df)

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

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

\$89 per person

Wine pairing available upon request

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

A 15% surcharge applies for public holidays. A 10% discretionary surcharge on Sunday and for groups of 8 and more.
A 2% surcharge applies on all credit cards. No multiple split bills, a maximum of two credit cards accepted per table.



TIACOPAN BANQUET

pão de queijo, smoked butter (gf)

yellowfin tuna taco, kimchi, carrot, yarra valley salmon roe (gf, df)

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

coral trout ceviche, buttermilk, cucumber, lemon & yuzu purée,
dill oil (gf)

elgin valley free range half chicken, dark chocolate mole sauce (gf, df)

jerusalem artichokes, sunflower purée, kombu pepitas (gf, df, v, ve)

24-hour s.kidman f1 premium wagyu short rib (mbs 4-5+), sake,
mirin, soy, asian leaves (gf, df)

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

popcorn cheesecake, popcorn crumble, salted caramel ice cream

\$129 per person

Wine pairing available upon request

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PDR OMAKASE BANQUET

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

coral trout, yuca paper, cultured cream, cucumber, desert lime kosho (gf)

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

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

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

corn bread, frasier isle spanner crab, avocado, sour cream (gf)

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

s.kidman f1 premium wagyu sirloin (300g mbs 4-5+), shiso chimichurri, aji mirisol, pico de gallo (gf, df)

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

liquid nitrogen tres leche, white chocolate mousse, dulce de leche, milk granita (gfo)

\$149 per person

Wine pairing available upon request

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