



# CHEF'S MENU

## Deluxe \$85pp

### RAW / PICKLED / FERMENTED / SMOKED

Half shell scallop, chicken fat butter, garlic oil, lemon zest / G,D (1PP)

Fried polenta, whipped cashew, burnt leek powder / VE,N\* (1PP)

Wagyu skewer, sweet soy, pickle, Japanese mustard (1PP)

### WOODFIRE

600g pork tomahawk, koji, pork jus, mustard seed, plum / D\* (SHARED BETWEEN 2)

Sugarloaf cabbage, kombu cream, black garlic teriyaki, fermented capsicum oil / VE,N (SHARED BETWEEN 2)

### DESSERT

Pumpkin basque cheesecake / D (1PP)

**rufus**

V – Vegetarian VE – Vegan N - Contains nuts G – Contains gluten D - Contains dairy \* Can be modified  
Not all ingredients are listed, please advise your waiter of any dietaries. 15% public holiday surcharge.

**PLEASE NOTE - While our menu is designed to share, one bill is preferred. We can split bills evenly, but should you require an itemised split, 5% will be added. Thank you in advance!**