



CHEF'S MENU

\$85pp

ADD wine pairing \$45pp

Amuse bouche.

Tartlet of the day (G) ~ 1PP

Start.

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

Crisp potato rösti, whipped cashew, shiitake, parmesan (V,N*,D) ~ 1PP

Beef tartare, gyoza taco, cultured cream, horseradish (G,D) ~ 1PP

Fire.

600g pork tomahawk, koji, pork jus, mustard seed, plum (D*) ~ SHARED

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

Dessert.

Pumpkin basque cheesecake (D) ~ 1PP

+ Cheese upgrade \$18

Woombye Blackall washed rind (origin QLD)
served with fig & quince paste, crouçons (D,G)*

SEAFOOD IS AUSTRALIAN UNLESS SPECIFIED

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!