

## Bite.

Oyster, mignonette or cucumber & koshu granita **6PP**  
Half shell Hokkaido scallop, chicken fat butter, garlic oil, lemon zest (G,D) **9PP**  
Olly's ciabatta, smoked butter (V,G,D\*) **4PP**  
Crisp potato rösti, whipped cashew, shiitake, manchego (V,N\*,D) **6PP**  
**OR** beef tartare (D) **12PP**  
Gougère, comté custard (G,D) **7PP**  
Smoked fish rilette, rémoulade, toast (G) **9PP**  
Wagyu skewer, sweet soy, pickle, Japanese mustard **17PP**

## Start.

Watermelon tuna sashimi, ponzu, sesame oil, kombu (G\*) **25**  
Chicken rillettes, confit onion, cornichons, croûtons (G\*) **24**  
Aguachile watermelon, almond cream, pickled watermelon (VE) **22**  
Classic jumbo prawn cocktail, avo, iceberg, marie-rose **25**  
Cloudy Bay (NZ) pipis, pork & fennel sausage, tarragon sauce (D) **25**  
**+ add ciabatta 4PP**  
Stracciatella, smoked grapes, tomato vinaigrette & walnut (D, V, N\*) **23**  
**+ add ciabatta 4PP**

## Fire.

250g MB7+ Wagyu bavette, caramelised onion, jus **62**  
500g MB3+ Angus dry aged rib on bone, duo of mustard, jus **125**  
650g pork tomahawk, koji, pork jus, mustard seed, cherry (D\*) **65**  
BBQ market fish fillet, beurre blanc (D\*) **MP**  
Sugarloaf cabbage, kombu & macadamia cream, black teriyaki, capsicum oil (VE,N) **33**

## To go with.

Smoked tallow fermented potatoes, raclette, house pickles, fried onion (D) **22**  
Brussels, agave, lemon, parmigiano, almond (V,N\*,D\*) **20**  
Mixed leaf, orange, fennel, white wine vinaigrette (VE) **18**  
Shoestring fries (VE) **12**

## Cheese.

Woombye Blackall washed rind (origin QLD), fig & quince paste, croûtons (D,G\*) **18**

## Leave it to us.

Chef's Menu **85PP**  
Chef's Menu **115PP**  
**+ add wine pairing 45PP**

Ask your waiter for more details. Minimum 2 pax. Menu is for the entire table.