CHEF'S MENU

$85pp

ADD wine pairing $45pp

Amuse bouche.

Tartlet of the day (G) ~ *1PP*

Start.

Half shell Hokkaido scallop, vadouvan curry butter, cauliflower cream, pork skin crumble (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

Charred pumpkin, harissa, macadamia cream, dukkah (VE,N) ~ SHARED

Dessert.

Pumpkin basque cheesecake (D) ~ *1PP*

+ Cheese upgrade $18

served with fig & quince paste, croûtons (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!