

## Bite.

Oyster, mignonette or cucumber & kosho granita **6PP**  
Half shell Hokkaido scallop, vadouvan curry butter, cauliflower cream, pork skin crumble (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, parmesan tuile (G,D) **7PP**  
Smoked fish rilette, rémoulade, toast (G) **9PP**  
Wagyu skewer, sweet soy, pickle, Japanese mustard **17PP**

## Start.

Kingfish, fermented red pepper, pickled fennel **25**  
Chicken liver pâté, dashi jelly, onion dust, toast points (G\*,D) **24**  
Watermelon ceviche, almond cream, pickled rind (N\*,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.

200g MB7+ Hanger steak, caramelised onion, jus (G\*) **56**  
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**  
Charred pumpkin, harissa, macadamia cream, dukkah (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.

Brillat-Savarin Will Studd (origin FR), 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.