



6 Course Tasting Menu \$95 + Wine Match \$60

Snacks

Freshly shucked oyster, tosazu4
Charred eggplant nam prik, sesame rice crackers12
Crispy fried turnip cakes, nori vinegar dipping sauce13
Tempura bug tails, sesame yuzu mayonnaise13
Sher wagyu bresaola, pickled red onion, truffle sourdough15

Entrees

Spring greens salad, whipped tofu, puffed grains17
Candy pork belly, pickled papaya, nam jim19
Hiramasa kingfish, spicy plum, ponzu dressing19
Sake washed tuna, soybean pesto, yuzu jelly22
Sher wagyu dumplings, black pepper dressing, crispy soybeans20

Mains

Roasted pumpkin & almond tortellini, buttermilk, sage32
Crispy fried Masterstock chicken, confit black beans, Shaoxing dressing39
Humpty Doo barramundi & crab yellow curry, coconut sambal43
Sichuan salted duck, pickled carrot salad, 5 spice caramel42
Slow cooked lamb shoulder, salt bush, pickles, caramelised yoghurt43
Roasted eye fillet, confit tomato, grilled leek, black olive & jus gras45

Sides

Green leaf salad, beans, radish & ginger dressing9
Shoestring fries, sriracha salt9
Wombok coleslaw, nashi pear, mint & 'Tears of Dragon'9
Roasted cauliflower, caramelised miso, furikake11



****All card payments will incur a 1.5% surcharge**