

- 7.5 Tathra rock oyster, balsamic, white soy
- 14 Akoya oyster, sate butter, lardo, lime leaf | 2pc
- 6 Charred carrot, black garlic, verjus, olive
- 12 Kangaroo “tonnato”, wasabi leaf
- 10 Raw scallop, kiwiberry, caper leaf
- 10 Pasta fritta, buffalo curd, fig, shiso, sesame | 2pc
- 15 “Crespelle fritto” stracchino, leek, caviar
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- 16 Moreton Bay & prawn bug sando
- 30 Burrata, blood plum, beetroot, sesame, shiso
- 34 Kingfish tartare, sansho, fennel pollen, roe
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- 32 Trottole verde, straciatella, pork sausage, porcini XO
- 55 Tagliatelle “cacio e pepe”, blue swimmer crab, miso butter, truffle
- 99 WA Marron spaghetti, saffron, tomato, XO, basil
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- 40 Cabbage, enoki, whipped tofu, “puttanesca”
- 48 Coral trout, saffron, bonito butter, mussels, fioretto
- MP Roast John Dory, ginger and shallot, capers
- 49 Rump cap, wakame, “bagna cauda”, erbette, cured yolk
- 90 Wagyu striploin MBS 5, smoked tongue, “cafe de Lana”
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- 16 Velvet lettuce, black sesame, shallot
- 14 Fries, shio konbu
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- 18 Fig, crostoli, goats curd, shiso
- 18 Wattleseed torta al latte, mascarpone
- 18 Peach, sakura, white chocolate

