



THE MENU (EVERYONE GETS THIS)

THE SAVOURIES 99
ADD A DESSERT 109

Dutch carrot, salted egg yolk, marigold

Crab & prawn “ssam”, smoked roe, sunrise lime

Raw scallop, grape, caper

then choice of Tuna crudo, mascarpone, wasabi, lime, cucumber
or Burrata, fig, pomegranate, brown rice miso, shiso
or Mezzaluna, duck, cime di rapa, egg yolk
Lana's potato focaccia, black garlic butter

then choice of Coral trout, seaweed gremolata, mushroom, black fungus
or Margra lamb rump, jerusalem artichoke, umeboshi
or Pumpkin “torta”, miso, zucchini, sage, furikake
Organic leaves, shallot, miso

dessert choice of Fig, crostoli, goats curd, shiso
or Wattleseed torta al latte, mascarpone
or Mandarin “cremoso”, liquorice, creme fraiche

LANA'S PLAYLIST (ADD FUN HERE)

A LITTLE SOMETHING TO START WITH

12 Yoshinogawa yuzushu & tonic
49 Carafe of Australian gin martini | 2-4 guests
69 Glass of Krug 170eme grande cuvee

CHOOSE YOUR OWN ADVENTURE

160 Siberian black pearl caviar service 30g
8 PP East 33 oyster, white soy, mandarin
14 Grilled WA scallop, roe, lardo, native lime
8 Coral trout collar, balsamic “teriyaki”
15 Murray cod “cotoletta” sando, nori tartare
35 Squid ink conchiglie, yellow fin tuna, “puttanesca”, holy basil
35 Saffron rigati, “mapo” ragu, smoked pecorino
85 Moreton bay bug spaghetti, saffron, tomato, XO, basil
72 Aquna Murray cod, ginger & shallot, capers
90 Striploin Tagliata MBS 5, smoked tongue, “cafe de Lana”
14 Fries, shio konbu