

### Signature Menu — 295

spanner crab, yuzu aigre-doux  
tuna, nori, finger lime  
wagyu, white miso, potato

jerusalem artichoke, sweet onion

mushroom set custard, flinders truffle

tortellini, moreton bay bug, tarragon

murray cod, nashi pear, lovage

black opal wagyu, celeriac, mountain pepper

corn-fed duck, kohlrabi, ssamjang

petit basquitou, caramelised apple, aged balsamic

apple, garden herbs, LN2

lemon, chamomile, sake

### Substance Menu — 225

spanner crab, yuzu aigre-doux  
tuna, nori, finger lime  
wagyu, white miso, potato

jerusalem artichoke, sweet onion

mushroom set custard, flinders truffle

tortellini, moreton bay bug, tarragon

murray cod, nashi pear, lovage

corn-fed duck, kohlrabi, ssamjang

lemon, chamomile, sake

### Essence Menu — 165

spanner crab, yuzu aigre-doux  
tuna, nori, finger lime  
wagyu, white miso, potato

jerusalem artichoke, sweet onion

murray cod, nashi pear, lovage

corn-fed duck, kohlrabi, ssamjang

lemon, chamomile, sake

### Our Pairings

Wine is inseparable from the dining experience, and our sommelier team offers thoughtful pairings that evolve in step with each menu.



*Our seafood is sourced exclusively from Australian waters.*