Signature Menu — 295

Optional wine pairings from
160 per person

spanner crab, yuzu aigre-doux
white asparagus tart
foie gras, pink peppercorn, potato

melon, lime, mint

mackerel, radish, caviar

wagyu, brown butter, wild rice

tortellini, moreton bay bug, tarragon

murray cod, zucchini, yuzu kosho

lamb loin, asparagus, black garlic

petit basquitou, caramelised apple, aged balsamic

apple, garden herbs, LN_2

lemon, chamomile, sake

Substance Menu — 225

Optional wine pairings from
125 per person

spanner crab, yuzu aigre-doux
white asparagus tart
foie gras, pink peppercorn, potato

melon, lime, mint

mackerel, radish, caviar

tortellini, moreton bay bug, tarragon

murray cod, zucchini, yuzu kosho

lamb loin, asparagus, black garlic

petit basquitou, caramelised apple, aged balsamic

lemon, chamomile, sake



Our seafood is sourced exclusively from Australian waters.

Essence Menu — 165

Optional wine pairings from
85 per person

spanner crab, yuzu aigre-doux
white asparagus tart
foie gras, pink peppercorn, potato

melon, lime, mint

murray cod, zucchini, yuzu kosho

lamb loin, asparagus, black garlic

petit basquitou, caramelised apple, aged balsamic

lemon, chamomile, sake

Please note that our Essence menu
is not available on Saturdays.

Our Pairings

Wine is an integral part of the dining experience, with four thoughtful pairing options designed to complement each menu, alongside an extensive selection of wines available by the glass and bottle.