

Signature Menu

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

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

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.

