

## First Flavours

<b>BEEF TARTARE</b> -----	\$168
ROASTED CELERIAC, BUTTERMILK RANCH DRESSING, PICKLED SHALLOTS, BROWN BUTTER CRUMBS, CRISPY POTATO	
<b>TORCHED SCALLOPS</b> -----	\$158
BURNT LEEKS, ASH MAYONNAISE AND HAZELNUTS	
<b>CURED KANPACHI</b> -----	\$128
BLACKBERRY AND BEETROOT RELISH, FENNEL CREME FRAICHE	
<b>PICKLED TEA LEAF SALAD</b> -----	\$138
CRUNCHY NUTS AND SEED, CABBAGE, DRIED SHRIMP AND LIME DRESSING	
<b>BURNT ONION RISOTTO 2.0</b> -----	\$138
(1/2 OR WHOLE PORTION) SOFT POACHED JAPANESE EGG, CRISPY SHALLOTS, SESAME FURIKAKE	
<b>BURRATA &amp; PERSIMMON</b> -----	\$148
PICKLED POMEGRANATE, PISTACHIO DUKKAH, RADICCHIO	
<b>JERUSALEM ARTICHOKE</b> -----	\$118
CONFIT EGG YOLK, PRESERVED LEMON, WILTED CHARD, CRISPY SKIN	

## MAIN EVENT

**SLOW COOKED TE MANA LAMB SHOULDER \$318**  
CORN POLENTA, SAMBAL SAUCE, RACLETTE

**HANGAR STEAK \$358**  
WOW WOW SAUCE, POTATO AND CHEDDAR HASH BROWN

**OKINAWA PORK LOIN \$298**  
BURNT APPLE KETCHUP, CELERIAC REMOULADE  
ROASTED SHALLOTS AND WATERCRESS

**TONGUE AND CHEEK PAPPARDELLE \$228**  
OX CHEEK AND TONGUE RAGU, HOMEMADE PAPPARDELLE  
AGED PARMESAN

**SPANISH MACKEREL \$258**  
JAMAICAN JERK SPICED PUMPKIN  
COCONUT BROTH, PICKLED CHILLI

**SEARED GROUPER \$268**  
CURRIED MUSSELS AND CARROTS, SEA HERBS

**ROASTED CAULIFLOWER \$188**  
CEP AND CHESTNUT PUREE, PICKLED MUSHROOMS  
PUFFED WILD RICE, MARMITE GRAVY



**BITS  
PIECES**

**POTATO AND CHEDDAR HASH \$88**  
WITH MARMITE GRAVY

**FRIED BRUSSELS \$78**  
IN PONZU SAUCE

**ROASTED CAULIFLOWER \$88**  
LEMON MISO  
FURIKAKE

**GRILLED CABBAGE \$78**  
GOCHUJANG BUTTER  
CRISPY ONIONS

## Sweet Treats

<b>MR WHIPPY</b> -----	\$88
CARAMELISED APPLE IN CARAMEL, APPLE JELLY, COOKIE DOUGH, SALTED HAZELNUT	
<b>STICKY TOFFEE PUDDING</b> -----	\$88
WARM DATE AND MUSCOVADO SUGAR CAKE, BUTTERSCOTCH SAUCE, COCONUT SORBET	
<b>MILLIONAIRE TART</b> -----	\$98
GRAHAM CRACKER CRUST, SALTED CARAMEL, CHOCOLATE GANACHE, MALT ICE CREAM	