

A LA CARTE

RAW

NATURAL OYSTER, FINGER LIME 7 ea / 42 ½ doz

PEARL MEAT, HORSERADISH 10 ea

SCALLOP CEVICHE, MANDARIN KOSHU 12 ea

AMA EBI, MARIE ROSE, CAPERS, COS 17 ea

SHELLFISH PLATTER 40 PP

PICKLED CUCUMBER, MACADAMIA, KOMBU 14

RAW KINGFISH, NORI, BURNT MANDARIN 34

BREADS

MALTED SOURDOUGH, CULTURED BUTTER 5 PP

FERMENTED POTATO BREAD, SALMON ROE, KEFIR 25

BEEF TARTARE, EGG BUTTER, ESTER SPICE 15 ea

BLOOD SAUSAGE SANGA 14 ea

SUBSTANTIAL

ESTER SALAD 20

CRISPY EGGPLANT, NATIVE SPICE, SESAME 24

YAMBA KING PRAWNS, FERMENTED SHRIMP BUTTER 66

KINGFISH FOREQUARTER, CHARRED LEEK, BONITO BUTTER 55

LYNDEN SPRING LAMB BARNESLEY, GLOBE ARTICHOKE 78

ANGUS STRIPLOIN, BURNT ONION, EGG YOLK 125

SWEET AND NOT SO SWEET

COCONUT SORBET, UEHARA NIGORI 18

BURNT PAV, PASSIONFRUIT, CHOCOLATE, ROSEMARY 20

CREPE BRULEE 20

We make every effort to accommodate guest dietary needs however we cannot guarantee that our food will be allergen free. Card surcharges apply
eftpos/visa/mc 1.22%, amex 2.25%