

SET MENU

\$125 PER PERSON

\$80PP WINE MATCH

FERMENTED **POTATO BREAD**, SALMON ROE, KEFIR
WOODFIRED **OYSTER**, CHICKEN FAT BUTTER
RAW **KINGFISH**, NORI, BURNT MANDARIN

YAMBA **KING PRAWNS**, FERMENTED SHRIMP BUTTER

ROAST **PORK BELLY**, BURNT APPLE, HOT MUSTARD
WOODFIRED **LEEK**, GREEN TOMATO, VERJUS
ESTER SALAD

SWEETS AND NOT SO SWEETS

We make every effort to accommodate guest dietary needs however we cannot guarantee that our food will be allergen free

ESTER CLASSICS

\$165 PER PERSON

\$80PP WINE MATCH

FERMENTED **POTATO BREAD**, SALMON ROE, KEFIR

SCALLOP CEVICHE, MANDARIN KOSHO

WOODFIRED **OYSTER**, CHICKEN FAT BUTTER

PICKLED **CUCUMBER**, MACADAMIA, KOMBU

BLOOD SAUSAGE SANGA

YAMBA KING PRAWNS, FERMENTED SHRIMP BUTTER

9+ WAGYU FLANK, BURNT ONION

WOODFIRED **LEEK**, GREEN TOMATO, VERJUS

ESTER SALAD

SWEETS AND NOT SO SWEETS

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