

FIVE

Dinner

Three seasonal welcome
snacks to begin your journey

Gougère, Crostino, Rye Cracker

Entree

Crudo

Red Emperor, Watermelon Radish, Kohlrabi,
Kombu Vinegrette, Buffalo Ricotta

Southern Calamari

Green Beans, Sugarsnaps, Feta and Tofu Cream,
Home Made Soy Calamari

Moreton Bay Bug

Green Pancake, Leeks, Cucumber, Vegemite,
Oyster Emulsion

Green Asparagus

Walnut's Milk, Fermented Pumpkin,
Yuba, Mix Herbs

Our menu is subject to seasonal availability

All prices inclusive of GST
A minimum credit card surcharge of 1.5% applies
A 15% surcharge applies to Sundays and public holidays

Interlude

Potato Gnocchi

Zucchini, Purple Carrot, Butter & Sage

Ochazuke

Dashi Hojicha, Fried Enoki, Spanner Crab

Squid ink Tagliolini

Ozi Uni, Sugarsnaps, Chives

Mains

(choose one only)

Murray Cod

Osuimono Clams, Sundried Cherry tomato,
Globe Artichoke, Sakura Salt

Coral Trout

Green Peas, Broad beans, Preserved lemon,
Tomato Water, Ginger, Lemongrass

Lamb cutlet

Romesco, Calçots, Endive, Orange Reduction,
Smoked Oyster Jus

Blackmore's Wagyu Chuck Tail Flap M9+

Five Condiments

*Mulberry Salt, Tarragon Vinegar Jelly,
Mandarin Kosho, Shishito, Candied Sunrise*

Spring Menu

Desserts

Apple

Granny Smith Apple, Yoghurt, Lime,
Sorrel, Honey

Raspberry & Sake Kasu

Raspberry and Pink Lady Sorbet,
Sake Kasu Meringue

Hojicha Cheese Cake

Hojicha Tea leaf infused Cheesecake,
Chocolate Sorbet



3 Course 169

4 Course 189

Snacks are included