

F I V E

New Year's Eve Special

Rye Cracker

Kangaroo tail, Jerusalem artichoke, mix herbs

Gougère

Brie, black truffle honey, Tette de moine

Carrot Cake

Tahini, Yogurt, Cumin

Moreton Bay Bug

Green Pancake, Oyster emulsion, Shellfish oil

Crudo

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

Tagliolini

Parmesan Dashi, Sansho Pepper

Alfonsino

Uroko yaki, Bruere blanc

Blackmore's Wagyu Chuck Tail Flap M9+

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

Ojya

Koshi Hikari, Bisque, Abalon

Hojicha Cheesecake

Hojicha Tea leaf infused Cheesecake, Chocolate Sorbet

250 pp

Our menu is subject to seasonal availability

A minimum credit card surcharge of 1.5% applies
A 15% surcharge applies to Sundays and public holidays