

FIVE

Dinner

Included:

Three seasonal welcome snacks
to begin your journey

30g Oscietra Caviar, Tuna Tartare,
Rye Brioche - 169

Add 3g Oscietra Caviar - 25
On your selected dishes

Sydney Rock Oyster, Chardonnay Vinagro

½ Dozen - 45

1 Dozen - 90

Entree

Crudo

Hiramasa Kingfish, Chimichurri,
Tomato, Mix Herbs

Moreton Bay Bug

Green Pancake, Leeks, Cucumber,
Vegemite, Oyster Emulsion

Green Asparagus

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

Interludes

Ochazuke

Dashi Hojicha, Fried Enoki, Spanner Crab

Tagliolini

WA Scampi, Chives

Mains

Murray Cod

Gomi Open Ravioli:
Spinach, Tomato, Classic Dough, Squid Ink,
Saffron

Blackmore's Wagyu "Ichibo" Rump Cap M9+

Goshiki Five Condiments
*Smoked Paprika Salt, Capsicum Jelly, Fermented
Capsicum, Shishito, Pickled Capsicum*

Summer Menu

Desserts

Blanc Manger

Coconut, Panda Leaves, Mango,
Passion Fruit

Coffee Caramel

Sweet Corn Ice Cream,
Caramel Pop Corn, Lime Curd

Raspberry & Sake Kasu

Raspberry and Pink Lady Sorbet,
Sake Kasu Meringue



3 Choice 169

4 Choice 189

(Snacks are included)

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

F I V E

Dinner

3 Snacks and 4 Course Menu

169

Snacks

Carrot Cake

Tahini, Carrot Râpée, Almond

Tarte

Trout Rillettes, Crème Fraîche, Salmon Roe

Gougère, Parmesan Craquelin

Mushroom Purée, Wagyu tartare



Crudo

Hiramasa, Chimichurri, Tomatoes, Mixed Herbs

Add 3g Oscietra Caviar - 25

Tagliolini

WA Scampi , asparagus , chives

Add 3g Oscietra Caviar - 25

Blackmore's Wagyu "Ichibo" Rump Cap

Goshiki Five Condiments

Mulberry Salt, Tarragon Vinegar Jelly, Mandarin

Kosho, Shishito, Candied Sunrise

Coffee Caramel

Sweet Corn Ice Cream, Lime Curd, Caramel Popcorn

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

F I V E

Chefs Menu

249

Carrot Cake

Tahini, Carrot Râpée, Almond

Snacks

Tarte

Ocean Trout Rilletes, Crème
Fraîche, Salmon Roe

Gougère, Parmesan

Craquelin

Mushroom Purée, Wagyu Tartare



Crudo

Hiramasa, Chimichurri, Tomatoes, Mixed Herbs

Moreton Bay Bug

Green Pancake, Oyster Emulsion, Shellfish Oil

Tagliolini

WA Scampi, Asparagus, Chives

Murray Cod

Spinach, Tomatoes, Saffron, Squid Ink, Egg Yolk

Blackmore's Wagyu "Ichibo" Rump Cap

Goshiki Five Condiments

Mulberry Salt, Tarragon Vinegar Jelly, Mandarin

Kosho, Shishito, Candied Sunrise

Blanc Manger

Coconuts, Pandan Leave, Mango, Passion Fruit

Coffee Caramel

Sweet Corn Ice Cream, Lime Curd, Caramel Popcorn

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