

TO START WITH

Sydney Rock Oyster	½ Dozen	45
Chardonnay Vinegar Mignonette	1 Dozen	90

30g Oscietra Caviar		169
Tuna Tartare, Rye Brioche, Crème fraîche		

Rye Brioche		18
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Gougères & Wagyu Tartare		14
Parmesan Craquelin, Mushroom Pureè		

Trout Rilette Tarte		12
Crème Fraîche, Salmon Roe		

ENTREE

Crudo		36
Hiramasa Kingfish, Chimichurri, Tomato, Mix Herbs		

Zucchini Flowers		22
Ricotta, Tomato, Anchovy (2pcs)		

Tagliolini		45
WA Scampi, Asparagus, Chives		

Our menu is subject to seasonal availability.
For groups of 6 and above, a curated set menu will be offered.

MAINS

Potato Mille Feuille		22
Koji Butter, Crème Fraîche		

Jack's Creek Wagyu Short Ribs		149
Heirloom Beetroots		

Blackmore's Wagyu "Ichibo" Rump Cap		58
Goshiki Five Condiments Smoked Paprika Salt, Capsicum Jelly, Fermented Capsicum, Shishito, Pickled Capsicum		

DESSERTS

Blanc Manger		20
Coconut, Panda Leaves, Mango, Passion Fruit		

Coffee Caramel		24
Sweet Corn Ice Cream, Caramel Pop Corn, Lime Curd		

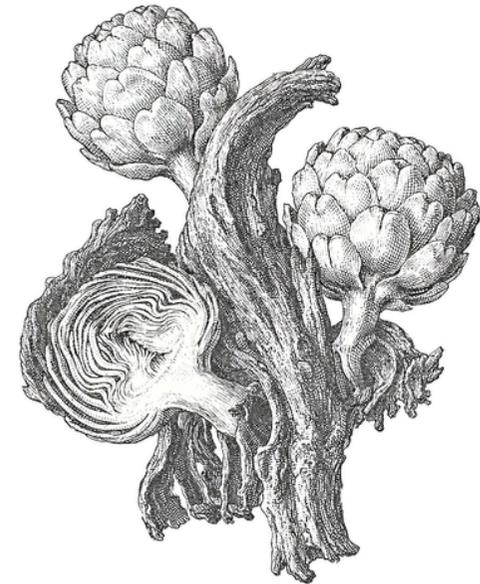
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Add 3g Oscietra Caviar - 25

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

A la Carte Menu

SUMMER



F I V E

DINNER



F I V E

TASTING

SNACKS

Tarte

Ocean Trout Rillettes, Crème
Fraîche, Salmon Roe

Carrot Cake

Tahini, Carrot Râpée, Almond

Gougère, Parmesan Craquelin

Mushroom Purée, Wagyu Tartare

ENTRÉE

Crudo

Hiramasa Kingfish, Chimichurri, Tomatoes, Mixed Herbs

INTERLUDE

Tagliolini

WA Scampi, Asparagus, Chives

MAIN

Blackmore's Wagyu "Ichibo" Rump Cap

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

.....
Add 3g Oscietra Caviar - 25

available on selected dishes
.....

169 pp

Our menu is subject to seasonal availability

Served to individuals or groups of 6+

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

SNACKS

Tarte

Ocean Trout Rillettes,
Crème Fraîche,
Salmon Roe

Gougère

Parmesan Craquelin,
Mushroom purée, Wagyu
tartare

Carrot Cake

Tahini, Carrot Râpée,
Almond

ENTRÉE

Crudo

Hiramasa Kingfish, Chimichurri,
Tomatoes, Mixed Herbs

Moreton Bay Bug

Green Pancake, Leeks, Cucumber,
Vegemite, Oyster Emulsion

INTERLUDE

Tagliolini

WA Scampi, Asparagus, Chives

MAIN

Murray Cod

Spinach, Tomatoes, Saffran, Squid Ink, Garlic

Blackmore's Wagyu "Ichibo" Rump Cap

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

.....
Add 3g Oscietra Caviar - 25

available on selected dishes
.....

DESSERT

Blanc Manger

Coconuts, Pandan leave, Mango,
Passion fruit

Coffee Caramel

Sweet corn, Caramel popcorn,
Lime Curd

249 pp

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Served to individuals or groups of 6+

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A 15% surcharge applies to Sundays and public holidays

DINNER



SIGNATURE



FIVE introduces Modern European gastronomy guided by Japanese finesse, expressed through the five core elements — Gomi | Taste, Goshiki | Colour, Goho | Cooking, Gotei | Moderation, Gokan | Senses.

This guiding philosophy shapes the seasonal tasting menu with an experimental and progressive approach.

GOMI

TASTE

Gomi refers to the five tastes of "Sweetness", "Sourness", "Saltiness", "Bitterness" and "Spiciness".

GOSHIKI

COLOUR

In the preparation and plating of Japanese cuisine, special emphasis is placed on the use of five colors. Those colors are red, yellow, blue (green), white and black, and are used to express the excellence of Japanese cuisine.

GOHO

COOKING

Japanese cooking can be broken down into five basic cooking methods. These are "Nama" (cutting), "Niru" (simmering), "Yaku" (grilling), "Musu" (steaming) and "Ageru" (deep-frying).

GOTEI

MODERATION

Gotei refers to the five degrees of moderation — heat, ingredients, volume, technique and attitude.

GOKAN

SENSES

Gokan refers to the five senses of "Sight", "Hearing", "Smell", "Touch" and "Taste".