

TO START WITH

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

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

Rye Brioche		18
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Rye and Spelt Sourdough

Cannoli		12
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Mussels, Lamb

Marcaron		12
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Porcini, Foie Gras Ganache, Cacao

ENTRÉE

Crudo		36
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Hiramasa Kingfish, Geranium, Apricot, Galette

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

Fettuccine		42
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Ragu, Wild Boar

Our menu is subject to seasonal availability.

For groups of 6 and above, a curated set menu will be offered.

Potato Mille-Feuille		22
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Koji Butter, Crème Fraîche

MAINS

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

Wagyu Karubi Pastrami		149
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Karubi, Sansho, Horseradish
(sharing portion)

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Add 3g Oscietra Caviar - 25

On your selected dishes
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DESSERTS

Mille-Feuille		24
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Apple, Cinnamon, Rhum

Mirin Caramel Ice cream		16
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Salted Mirin, Kuromitsu

All prices inclusive of GST

A minimum credit card surcharge of 1.5% applies

A 15% surcharge applies to Sundays and public holidays

À la Carte Menu

AUTUMN



F I V E

DINNER



FIVE

TASTING
(4 COURSE)

SNACKS

Yuba Tarte

Crab, Bottarga, Buckwheat

Cannoli

Mussels, Lamb

Macaron

Porcini, Foie Gras Ganache, Cacao

ENTRÉE

Crudo

Hiramasa Kingfish, Geranium, Apricot, Galette

INTERLUDE

Murray Cod

Anchovy Cream, Green Pesto,
Goshiki Pasta (Spinach, Saffron, Squid Ink,
Tomato)

MAIN

Blackmore's Wagyu "Ichibo" Rump Cap

Gomi Five Condiments
Smoked Capsicum Salt, Capsicum Jelly,
Fermented Capsicum, Shishito, Pickled Capsicum

Add 3g Oscietra Caviar - 25

available on selected dishes

DESSERT

Mille-Feuille

Apple, Cinamon, Rhum

169 pp

Our menu is subject to seasonal availability
Served to individuals or groups of 6+ on Friday and Saturday only
A minimum credit card surcharge of 1.5% applies
A 15% surcharge applies to Sundays and public holidays

SNACKS

Yuba Tarte

Crab, Bottarga,
Buckwheat

Marcaron

Porcini, Foie Gras
Ganache, Cacao

Cannoli

Mussels, Lamb

Aebleskiver

Scallop, Aosa Nori,
Ricotta

ENTRÉE

Crudo

Hiramasa Kingfish, Geranium,
Apricot, Galette

INTERLUDE

Murray Cod

Anchovy Cream, Green Pesto,
Goshiki Pasta (Spinach, Saffron, Squid Ink, Tomato)

MAIN

Blackmore's Wagyu "Ichibo" Rump Cap

Gomi Five Condiments
Smoked Capsicum Salt, Capsicum Jelly, Fermented
Capsicum, Shishito, Pickled Capsicum

Pork Belly

Moreton Bay Bugs, Nduja

White Somen

Chicken-bushi Consommé

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

available on selected dishes
.....

DESSERT

Mille-Feuille

Apple, Cinnamon, Rhum

Mirin Caramel

Salted mirin, Kuromitsu

249 pp

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DINNER



FIVE

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".