

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

ENTRÉE

Crudo

Hiramasa Kingfish, Geranium, Apricot, Galette

MAIN

Blackmore's Wagyu "Ichibo" Rump Cap

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

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

DESSERT

Mille-Feuille

Apple, Cinamon, Rhum

109 pp

Our menu is subject to seasonal availability

Served to individuals or groups of 6+ on Tuesday-Thursday only

A minimum credit card surcharge of 1.5% applies

A 15% surcharge applies to Sundays and public holidays

DINNER



FIVE

PRELUDE
(3 COURSE)



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".