

FIVE

SET MENU – Ingredient Journey

249pp



Uni, Chickpea, Watercress, Caviar (A)



Eel, Buckwheat, Oyster, Cucumber (A)



Ocean Trout, Cultured Cream, Onion Koji,
Mushroom Garum, Brussels Sprout (A)



Hokkaido Scallop, Chawanmushi, Pea,
Young Corn, Salmon Roe (I)



WA Amaebi, Asparagus, Udon, Tasmanian Pepper (A)



Alfonsino, Globa Artichoke, Shiso Ponzu (A)



Blackmore Rump Cap, Macadamia Nut, Green Bean,
Turnip



Mango, Mascarpone, Yoghurt



Coconut, Raspberry, Desert Lime



Our menu is guided by the season's harvest.

A 15% surcharge applies to Sundays and public holidays.