



THE TASTING MENU

House Baked Rye Sourdough

Raw Nelson Bay bonito, finger lime, cucumber, garum, fushimi pepper, chilled apple, cucumber and wasabi juice

Southern calamari, sake and dashi tentacles, Mother Fungus mushroom, yuzu, togarashi, sea blight

Woodfired Berkshire pork and cotechino, potato puree, soured cream, sunrose, preserved plum glaze

Slow cooked wagyu tri-tip, citrus kosho, zucchini, wakame, grilled peppers

Optional Cheese Course

Heidi Gruyere cream, caramelised black garlic and onion, toasted brioche
or
Traditional cheese plate

Granita

Muse coconut

FOOD ONLY 130/ Standard Wine Pairing 60/ Premium Wine Pairing 100

Optional Cheese Course 15/ Wine Pairing 10

Please note AMEX transactions incur a 2% surcharge