

MENU



OYSTERS

3 large oysters

Classic 120
lemon and shallot mignonette -
fermented hot sauce - black
pepper

Dashi Buerre Blanc 135
dashi buerre blanc - crispy
parma ham - caviar

Buttermilk 135
buttermilk sauce - everything
bagel seasoning - salmon roe

Trio 135
One of each

CRUDO

Ceviche 165
linefish - tiger's milk - lime
puree - chilli oil - seaweed oil

Yellowtail Crudo 175
pink pepper - chilli and
lemongrass balsamic - parsley
and lemon pangratto

Beetroot Cured Trout 175
dill crème fraiche - juniper
berry dressing - tea smoked
salmon roe - crispy trout skin

TARTARE

Parmesan and Smoke 180
beef fillet - cafe de Paris
emulsion - parmesan - smoke

Ponzu and Fermented 185
Cabbage
beef fillet - ponzu dressing -
pickled ginger - fermented
cabbage - chilli sesame oil -
confit egg yolk - Nori

Sliders 185
beef fillet - gherkins - pickled
shallot - thyme mayo - cheddar -
brioche

VEGETABLES

Mushroom Faux-Gras 175
mushroom parfait - pickled
shimeji - marinated shitake -
brioche

Arancini 165
tomato - olives - capers -
smoked stanford

Butternut Gnocchi 180
burnt butter sage - parmesan -
caramalised pine nuts



SEAFOOD

Braaied Yellowtail	210	Confit Line fish	205
apricot buerre Blanc - chakalaka oil - tempura ice leaves		harissa broth - zucchini noodles - squid ink crisp	
Coal Baked Mussels	195		
beer - chilli - focaccia			

MEAT

Sirloin	275	Pork Belly	210
caramilsed onion Espuma - cheese puff pastry - red wine sauce		pickled Apple - baked radish - cider sauce	
Beef Shin	210	Duck Breast	200
white wine - gremolata - parmesan and beef fat biscuit		fermented blueberry - salt baked beetroot- pickled shallot - port Sauce	

SIDES

Hasselback Bravas	90	Winter Salad	75
bravas butter sauce		spinach - pear - walnuts - blue brie - parma ham	
Crispy Cauliflower	75	Focaccia	70
black garlic emulsion - sesame seeds		garlic - thyme - rosemary - olive oil	



SWEETS

Bourbon Cremieux	130	Chocolate Torte	135
Caramelized white chocolate- Bourbon cream - Apple and ginger gel - Crumble - White Chocolate ice cream		Whipped cream - Lime zest - Chocolate tuile	
Carrot, lemon, vanilla, and Chocolate Bread and butter pudding	135	Affogato	50
Brioche - Butter - Carrot and lemon marmalade - Chocolate - Custard		Vanilla Ice cream - Espresso	
		Hot Chocolate	65
		Thick, rich, and made with dark chocolate and cream	