



THE MENU

Bread & Butter / 8each

pioik bakery sourdough | truffle butter

Sydney Rock Oyster (df, nf) / 6each

chives | eschalots | tobiko | yuzu ponzu

Edamame (gf, df) / 8

szechuan chilli pepper oil

Hokkaido Scallop Aburi (gf, df) / 26

XO | furikake | chives | prosciutto

Kingfish / 19

hiramasa kingfish | yuzu soy | tobiko | finger lime

School Prawns (gf, df, nf) / 16

yuzu mayo | umami salt | togarashi salt | nori flakes

Chicken Karage (df) / 18

yuzu mayo | umami salt

Burrata (v) / 25

fresh fruit | pistachios | olive oil | salt

Cauliflower (df,gf,v) / 20

chilli miso | yuzu tofu | furikake

Radicchio & Beetroots Salad (gf, v) / 23

radicchio | beetroot | golden beetroot | target
beetroot | goats curd | walnut | pomegranate
molasses dressing | sorrel

Wild Mushroom Tagliatelle (v) / 28

tagliatelle | king brown | shitake | parmigiano
reggiano | lemon zest | parsley

Potato Gnocchi (v) / 25

gnocchi | rich sugo | buffalo mozzarella | crisp basil

Crab & Squid Ink Spaghetti (df) / 36

blue swimmer crab | garlic | chilli | tomato | basil

Wagyu Beef Burger / 25

wagyu patty | bacon | jack cheese | tomato | pickles |
secret sauce | lettuce | fries

Chicken Burger / 23

karage fried chicken | jack cheese | tomato | kewpie
mayo | fries

Octopus (gf, df) / 26

kipfler potato | roasted tomato | wakame oil |
szechuan chilli pepper oil | pickled fennel

King Prawns (gf,df,nf) / 34

wakame vinaigrette | pickles fennel | herbs |
tobiko | togarashi

Fish Fillet of the Day / MP

Steak Frites (gf, df) / 34

angus sirloin 180 gr mb+3 | port jus | fries

Wagyu Sirloin 200g MB+5 (df,gf) / 65

beef jus | confit tomato

Sides

Fries / 8

Mixed Leafs / 9

Charred Broccolini | 13

Roasted Duck Fat Potatoes | 13

Kids Menu

Chicken Bites & Fries (gf, df) / 15

Fish & Fries / 15

Cheese Burger & Fries / 15

Desserts

Mochi Ice Cream / 8

Panna Cotta / 15

Creme Brulee / 16