

Essence Menu – 145

bread and butter

john dory, aloe vera, grape, yeast

eye fillet, fermented lettuce, date, ssamjang

supplement;

tête de moine, caramelised apple, aged balsamic – 45

goats milk, galangal, rhubarb

treats

Substance Menu – 195

bread and butter

garden herb set custard

scallop, garden courgette, buttermilk

john dory, aloe vera, grape, yeast

eye fillet, fermented lettuce, date, ssamjang

supplement;

tête de moine, caramelised apple, aged balsamic – 45

goats milk, galangal, rhubarb

treats



Signature Menu – 290

bread and butter

garden herb set custard

scallop, garden courgette, buttermilk

tortellini, morton bay bug, sorrel

john dory, aloe vera, grape, yeast

black opal wagyu, fermented lettuce, date, ssamjang

milawa blue, figs, kakadu plum

apple, garden herbs, LN₂

lemon, chamomile, sake

treats

Our Pairings

Wine is inseparable from the dining experience, and our sommelier team offers thoughtful pairings that evolve in step with each menu.

*10% surcharge applies on Sundays & 15% on Public Holidays.
Card transactions may incur surcharge.*