

Essence Menu – 145

bread and butter

john dory, aloe vera, grape, yeast

o’connor beef, fermented lettuce, date, ssamjang

*supplement;
tête de moine, caramelised apple, aged balsamic – 45*

caramel tart, burnt butter, smoked macadamia

treats

Substance Menu – 195

bread and butter

garden herb set custard

scallop, garden courgette, buttermilk, jalapeño

john dory, aloe vera, grape, yeast

o’connor beef, fermented lettuce, date, ssamjang

*supplement;
tête de moine, caramelised apple, aged balsamic – 45*

caramel tart, burnt butter, smoked macadamia

treats

Signature Menu – 290

bread and butter

garden herb set custard

scallop, garden courgette, buttermilk, jalapeño

tortellini, morton bay bug, sorrel

john dory, aloe vera, grape, yeast

o’connor beef, fermented lettuce, date, ssamjang

apple, garden herbs, LN₂

tête de moine, caramelised apple, aged balsamic

caramel tart, burnt butter, smoked macadamia

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.*

