

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

goats milk, galangal, rhubarb

treats

Substance Menu – 195

garden herb set custard

bread and butter

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

goats milk, galangal, rhubarb

treats



Signature Menu – 290

garden herb set custard

bread and butter

scallop, garden courgette, buttermilk, jalapeño

tortellini, morton bay bug, tarragon

john dory, aloe vera, grape, yeast

black opal waygu, fermented lettuce, date, ssamjang

apple, garden herbs, LN₂

tête de moine, caramelised apple, aged balsamic

goats milk, galangal, rhubarb

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.*