



7 course
chef's table
menu

\$108 nett
sample menu

the tease

**guava slush with
dragonfruit jelly**
with blueberry and mint

the lip smackers

**tea infused duck dumpling
with double boiled chicken broth**
co. buttered cabbage & fried ginger

the potpurri

fish tofu with scrambled egg white
topped with egg yolk

**plant-based 'meat' patty on
gluten-free loaf**

with anchovies yogurt

pickled squid & potato salata

with seasonal greens

the lead

co. swiss chard with vongole sauce

grilled argentina beef

blueberry couli

or

roasted aust. lamb rack

kamquat jam

or

seared tahini hokkaido porkloin

miso reduction

or

steamed catch-of-the-day fish

ginger jam

the sweet ending

**jackfruit sorbet with coconut milk
with glutinous rice**



6 course
chef's table
menu

\$88 nett
sample menu

the tease

guava & pickled beetroot slush
with dark chocolate & lemon drop

the lip smackers

fish & carrot broth
co. wintermelon & chives

the potpurri

organic seasonal green medley
with portobello & scrambled
egg white wth raw yolk
topped aged cheddar

chicken quinoa rice

with charred avocado

the lead

co. spinach with greek yogurt

grilled argentina beef

mushroom puree

or

grilled picanha

mushroom puree

or

roasted nz. lamb rack

capsicum jam

or

roasted fennel snapper

kamquat jam

the sweet ending

passionfruit sorbet with
dark chocolate &
charred celery



5 course
chef's table
menu

\$68 nett
sample menu

the tease

mango & blueberry slush
with dark chocolate & lemon drop

the lip smackers

red cabbage & onion chowder
with anchovies yogurt & dill

the potpurri

organic seasonal green medley
with portobrello & scrambled
egg white wth raw yolk
topped aged cheddar

the lead

co. spinach with greek yogurt

grilled picanha

mushroom puree

or

roasted paprika chicken thigh

or

seared herb butter tioman stew

flavored rice

the sweet ending

coconut sorbet with
buttered crumbles