

BINCHOTAN

- GRILL & TAPAS -

OMAKASE

Scallop Sashimi

Alkoomi White Chardonnay/ Frankland River/ WA

Crab and Cos

Aranchini

Cleanser

Catch Of The Day

Mad Fish Riesling/ WA

or

Mottainai Lamb (Extra \$11)

or

Kobe Wagyu Sirloin 9+ (Extra \$18)

Mojo Cabernet Sauvignon / McLaren Vale/ SA

Spaghetti

Corn soil

Skuttlebutt Moscato/ Margaret River/ WA

Omakase priced at \$75 PP

With 3 Glasses of matching wine priced at \$30 pp

*Menu subject to change

BINCHOTAN is the perfect charcoal for barbequing due to its long steady burning properties, and food grilled over BINCHOTAN results in a juicier texture and heightened flavors compared to other charcoal.

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Binchotan Grill



Binchotangrill