

Sample Shared Menu

Duck parfait tart | blackberry
Zucchini flowers | scallop farci | carrot gastrique

Qld wagyu tartare | basque piperade | soubise crème
Twice baked soufflé | cabbage velouté | comté

Spanish Mackerel | mussel velouté | chicory
Smoked duck | quince | rapini

Bbq jerusalem artichokes | fermented mustard | saltbush
Butter lettuce | roasted pumpkin seed creme | kumquat

Buckwheat brulee éclair

Add Ons

C'est bon sourdough | cultured butter - 12
Fermented potato bread | noix de jambon - 14

Appellation oysters | smoked wagyu mignonette 6 - 34 | 12 - 62

Upgrades

Smoked duck to Bbq tri-tip wagyu - \$25pp
(whole table only)

Choux Bombé Alaska - 18 each
(flambé table side, please allow 15 minutes)

The shared menu is derived from our a la carte menu, therefore this is a sample menu only and subject to change.