

À LA CARTE MENU

SNACKS

Appellation Rock Oyster / Champagne Shrub/ Herb Oil

4 pieces 26 6 pieces 39 12 pieces 75

Scallop Tartare/ Fingerlime/ Apple Ginger 8 each

Wagyu Bresaola/ Cos Lettuce/ Pistachio 9 each

Tempura Paradise Prawn / Ginger Crepe / Micro Herbs 12 each

Kuro Chiffon/ Nori Creme Fraiche/ Ikura (2 pieces) 13

Choux/ Comte Cheese/ Caramelized Onion (2 pieces) 10

ENTRÉES

Todays Raw Fish 25

Ocean Trout Sashimi/ Salsa Verde/ Mango 25

Salmon Rillette/ Ikura/ Lavosh 20

Kuro Fried Chicken / Ume 18

Kagoshima Wagyu Yukke Tartare/ Jerusalem Artichoke
add TAS Sea Urchin +22 38

Pork Pie/ Pumpkin Puree/ Caramelized Maple 22

Chicken Liver Parfait/ Capsicum Relish/ Lavosh 22

VEGES

Zucchini Salad/ Mint/ Salted Ricotta 16

Brussel Sprout/ Pomegranate Molasses/ Agrodolce 16

Potato/ Umami Butter/ Comte 16

MAINS

Today's Fish / Red Wine Sauce/ Mussels 48

Mochi Rice Risotto/ Calamari/ Brocollini (Vegetarian Available on request)
add TAS Sea Urchin +22 36

Dry House Aged Duck Breast 44/ 85

Aged Angus Sirloin Steak 500g 98
1kg 185

Rubia Gallega Sirloin Steak 800g 220

Kagoshima Wagyu Beef Steak 200g 110

Full Blood David Blackmore Wagyu Beef Steak 120g 59

1.5 % surcharge on all credit cards

10% Surcharge on Sunday and Public Holidays and groups of 8 or more

A la Carte available for groups less than 8 people, minimum order 100 per person for food