

À LA CARTE MENU



ENTRÉES

Cauliflower Arancini (V, GF) Truffle aioli and fried enoki	\$20
Tea Smoked Red Roasted Quail (GF) Hoisin emulsion and chilli oil	\$25
Salt & Pepper Scallops (GF) Pickled rhubarb and avocado emulsion	\$25
Miso Cured Kingfish (GF) Calamansi gel and citrus segments	\$25

(V) - Vegetarian

(GF) - Gluten-free

Please inform staff if you have any allergies, as the absence of allergens cannot be guaranteed.



MAINS

Celeriac & Apple Risotto (V, GF) Radicchio and fried brussel sprouts	\$35
Braised Brisket (GF) Red cabbage pomme purée and Saignée jus	\$40
Seafood Bouillabaisse (GF) Pork crackle crumb and corn bread	\$40
Herb Coated Lamb Rack (GF) Spiced pumpkin purée and carob jus	\$40

SIDES

Fried Truffle Potato Gratin (V, GF)	\$12
Grilled Winter Greens & Whipped Fetta (V, GF)	\$12



PLATTERS

\$25
\$30
\$16
\$16
-