À LA CARTE

SNACKS

Rock oysters — $7 ea
Sudachi, cured Wagyu, picual oil

Cristal bread — $12
Crushed vine tomato, hojiblanca oil

Smoked eel gilda — $9 ea
Gordal olive, guindilla, kabayaki glaze

Asparagus pintxo — $8 ea
Fried walnut butter, tofu, rice cracker

Flinders Island scallop — $12 ea
Korean carbonara, socarrat, papada Ibérica

Kimchi croqueta — $8 ea
Bluefin tuna, jamón XO, daikon

King prawn spring roll — $12
Chorizo, burnt mandarin sweet and sour

Jamón Ibérico — $24
45 g shaved Iberian ham, house pickles

Ox tongue sisig — $28
Potato rosti, calamansi shio mayo, cured yolk

Kaviari Oscietra *30 g* — $210
Crème fraîche, fried Chinese bun, lemon, chives

ENTRÉES

Charred leeks — $24
Smoked sheep's cheese & tomato fundido, black migas

Kingfish sashimi — $28
Chilled ajoblanco, rockfruit, green almonds, makrut kosho oil

Crab ensaladilla — $38
Spanner crab, free range egg, daikon, bread crisps

Grilled octopus — $34
Squid ink aioli, pimentón ajada, pickled jicama, curry leaf

Wagyu tartare — $32
Karashi sabayon, smoked soy, pickled guindillas, potato crisp

Please let us know of any allergies or dietary requirements.

MAINS

Eggplant katsu $42
Romesco-tonkatsu, mushroom escabeche, heirloom tomato, shishito

Bundarra pork scotch fillet $55
Peanut sauce, gai lan, XO, chicken crumb

Spatchcock al ajillo $43
Shio-koji, garlic scape oil, burnt guindilla, snap peas

Peking duck canelons $45
Roast-duck velouté, mustard greens, crisp skin, pine nuts

Market fish for two $145
Gochujang vizcaína, pipis, grilled spring onion

NSW rock lobster paella — half or whole $140–260
Lobster-head salmorreta, saffron, kombu alioli

FROM THE GRILL

All steaks served with black garlic sofrito, yuzu kosho mojo verde & piquillo ponzu

Westholme F1 Wagyu bavette, *225 g* $68

Kidman dry-aged sirloin MS4+, *500 g* $180

Kidman premium rib MBS 4–5, *800 g* $250

VEGETABLES & SIDES

Grilled beans $17
Almond cream, Marcona, fino & shio kombu dressing

Bitter leaves $16
Cantabrian anchovy, preserved lemon, hazelnut picada, radish

Crispy potatoes $16
Beef fat & curry leaf mayo, mojo verde, shichimi

Kimchi fried rice $18
Jamón Ibérico, bottarga, fried ginger

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