BANQUET MENU
$90PP

TO SHARE

Cristal bread
Crushed vine tomato, hojiblanca oil

Smoked eel gilda
Gordal olive, guindilla, kabayaki glaze

Kimchi croqueta
Bluefin tuna, jamón XO, daikon

Kingfish sashimi
Chilled ajoblanco, rockfruit, green almonds, makrut kosho oil

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

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

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

DESSERT

Mango flan
Burnt ginger caramel, coconut crunch, calamansi ice (GF)

ADD-ONS

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

Jamón Ibérico
45 g, house pickles · $24

Please let us know of any allergies or dietary requirements.
Minimum parties of two

BANQUET MENU
$120PP

TO SHARE

Cristal bread
Crushed vine tomato, hojiblanca oil

Flinders Island scallop
Korean carbonara, socarrat, papada Ibérica

Kimchi croqueta
Bluefin tuna, jamón XO, daikon

Crab ensaladilla
Spanner crab, free range egg, daikon, bread crisps

Westholme F1 Wagyu bavette
Black garlic sofrito, yuzu kosho mojo verde, piquillo ponzu

Peking duck canelon
Roast-duck velouté, mustard greens, crisp skin, pine nuts

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

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

DESSERT

Soy milk torrija
Strawberries roasted, fermented & fresh, mirin chantilly, sake kasu ice cream

ADD-ONS

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

Jamón Ibérico
45 g, house pickles · $24

Please let us know of any allergies or dietary requirements.
Minimum parties of two

COUNTER MENU
$110PP

COURSES

Cristal bread
Crushed vine tomato, hojiblanca oil

Kimchi croqueta
Bluefin tuna, jamón XO, daikon

Flinders Island scallop
Korean carbonara, socarrat, papada Ibérica

Ox tongue sisig
Potato rosti, calamansi shio mayo, cured yolk

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

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

DESSERT

Soy milk torrija
Strawberries roasted, fermented & fresh, mirin chantilly, sake kasu ice cream

ADD-ONS

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

Jamón Ibérico
45 g, house pickles · $24

Please let us know of any allergies or dietary requirements.
Minimum parties of two