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# CAVIAR

**KAVIARI KRISTAL OSCIETRE** 30G | 50G | 125G (A) (D) (E) (G) (R)  
Egg white, miso egg yolk, chives, myoga, wasabi crème fraîche, blinis

**200 | 325 | 850**

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# APPETISERS

<b>CHARRED EDAMAME</b> (A) (C) (G) (L) (SF) Tom yum salt	<b>12</b>
<b>YELLOWTAIL SASHIMI</b> (C) (G) (L) (R) Citrus dressing, orange, coriander	<b>24</b>
<b>WAGYU KUSHIYAKI</b> 100G (A) (ALC) (G) (L) Scallion, kizami wasabi	<b>42</b>
<b>ZUCCHINI FLOWER TEMPURA</b> (E) (G) (L) (S) (V) Kizami wasabi aioli	<b>38</b>
<b>CHICKEN KARAAGE</b> (C) (D) (E) (G) (S) (SF) Yuzu mayo, nori furikake	<b>25</b>
<b>GRILLED FLATBREAD</b> (A) (C) (D) (G) (V) Burrata, compressed peach, sambal, caramelised onion	<b>22</b>

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# MARKET

<b>BURRATA TOMATO SALAD</b> (A) (C) (D) (G) (L) (N) Momo mostarda, candied curry walnut, shiso, endive	<b>30</b>
<b>KALE &amp; MANGO SALAD</b> (D) (G) (L) (N) (V) Mandarin dressing, golden raisins, coconut granola	<b>24</b>
<b>CHARRED COS LETTUCE</b> (A) (ALC) (D) (E) (GF) Lemongrass beurre blanc, ikura, tonburi, fingerlime	<b>24</b>

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## SANDWICH

<b>IMPOSSIBLE BURGER</b> (A) (C) (D) (E) (G) (L) (SF) Chipotle aioli, kimchi	<b>26</b>
<b>SESAME CRUSTED TUNA SANDWICH</b> 100G (A) (C) (D) (E) (G) (R) Coconut vinaigrette	<b>34</b>
<b>BEEF BURGER</b> 150G (A) (C) (D) (E) (G) (SF) Grass-fed patty, Gochugaru aioli, bacon	<b>30</b>
<b>TANDOORI CHICKEN</b> (A) (C) (D) (G) Curry aioli, cucumber raita, pickled onions <i>Smoky, tender tandoori chicken layered with cooling cucumber raita, pickled onions and fragrant curry aioli, served in soft pita-style bread.</i>	<b>24</b>

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## MAINS TO SHARE

30–40 mins cooking time

<b>MARGARET RIVER SHORT RIB BOSSAM</b> 800G (A) (ALC) (C) (G) (L) (N) (S) 48 hours slow cooked, ssamjang sauce, house-made kimchi, assorted greens	<b>220</b>
<b>AUSTRALIAN TOMAHAWK STEAK</b> 1KG (A) (D) (G) (L) (SF) Confit garlic clove, black pepper sauce, kombu butter	<b>320</b>
<b>U.S. PORK RIBS</b> 1KG (A) (G) (L) Char siu glaze	<b>140</b>

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## SIDES

<b>FRENCH FRIES</b> (GF) (VG) Sansho pepper powder, salt	<b>18</b>
<b>TRUFFLE FRIES</b> (D) (E) (L) (M) (S) Seaweed furikake	<b>24</b>

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## DESSERT

<b>DARK CHOCOLATE FONDANT</b> (D) (E) (G) (N) (15 Minutes Preparation) 64% Single-origin Indonesian chocolate, Hong Kong milk tea sorbet	<b>24</b>
<b>TROPICAL MANGO</b> (GF) (V) (VG) Glutinous rice tuile, coconut sorbet	<b>18</b>
<b>DULCE MISO TOFFEE</b> (D) (E) (G) (N) Gula melaka caramel, sticky date pudding	<b>22</b>
<b>FRUIT PLATTER</b> (GF) (V) (VG) Seasonal fruits	<b>26</b>