

# ADRIFT

By Chef David Myers

## FOOD

### Grilled Sourdough 6

whipped bone marrow

### Grilled Maitake Mushroom 18

shishito pepper, cured yolk, superior sauce (V)

### Wagyu Tartare 24

onion, tapioca crisp, sesame seed

### Kingfish Sashimi 20

burnt orange, fennel, wasabi

### King Crab 22

avocado, baby gem, macadamia nut

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### Wagyu Cheeseburger 28

tomato jam, jalapeño, fries

### Barramundi 40

miso, asparagus salsa, fish bone sauce

### Braised Ox Cheek 40

parsley purée, shaved kohlrabi, coriander seed

### Chicken 38

corn, buckwheat, fennel seed

### Rump Cap mb5+ 42

morning glory, pickled shiitake, ponzu

### Uni Ramen 32

wasabi, quinoa furikake, soy pickled egg

### Butternut Squash Ribbons 28

goat's curd, raddichio, smoked walnut

### Roasted Baby Carrot 14

pumpkin seed gremolata (V)

### Witlof 12

pickled lemon, burrata, parsley (V)

### Slow Roast Onion 12

macadamia, smoked apple (V)

### Baby Gem Lettuce 11

sunflower seed, pickled onion, gruyère (V)

## DESSERT

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### Sour Cream 15

whisky zabaglione, cottage cheese  
ice cream

### Chocolate & Olive Oil Delice 15

toasted hay, smoked milk

### Sweet Corn Mousse 15

salted honey, roast peanuts

### Coffee Financier 15

fermented plum, sourdough  
ice cream