



ENTRÉE

Heirloom summer salad

Sashimi of coral trout
kohlrabi, finger lime, white nectarine

House made shiitake noodles
slow braised pork belly
sesame, perilla, buckwheat

Red prawn & roasted rice congee
salted egg yolk, bottarga



MAIN

Blue-eye trevalla
spiced lentils, miso, young garlic
shaved macadamia

Confit of Maremma duck
fresh currant grapes, black fungi
Kampot pepper

Roasted Arkady lamb loin
smoked harissa, green olives
barletta onion, herb garden

Koshihikari rice
roasted mushrooms, nori, sesame



DESSERT

Green mango granita
vanilla & coconut

Chocolate cake from across the water

Australian cheese

Peter Gilmore, Executive Chef
Rob Cockerill, Head Chef