

## Mouthfuls

---

Kale chip, malt vinegar, Balinese sea salt	22k ea
Chargrilled baby corn, sambal merah, coconut & corn crumb	22k ea
Fermented & smoked tomato cracker, whipped tofu, pickled shallot	22k ea
Pomme soufflé, truffled potato, mushroom duxelle	35k ea
Sustainable yellow fin tuna tartlet, curds, spring onion, wood sorrel	35k ea
Smoked eel chawan mushi, coffee honey dashi, pickled shimeji	49k ea
Chilled chicken curry, rice cracker, riata sphere, crispy curry leaf	30k ea
Rabbit rilette, golden raisin puree, cinnamon	28k ea
Chicken liver parfait doughnut, prune paste, elderflower	30k ea
Chicken satay, ginger mayo, crispy quinoa	30k ea
Babi guling empanada, bumbu mayo, red chilli gel	35k ea

## Small

---

Crispy eggplant, yellow curry, coconut yoghurt	70k
Potato gnocchi, gorgonzola cream, porcini, sage butter	90k
Stracciatella, wood smoked blood plum, rye crumb, cab sav vinegar jelly	110k
Yuzu cured hamachi, clam custard, crispy onions, radishes, ponzu	110k
Chilled 40 deg salmon, chilli pickled cucumber, kale furikake, edamame & wasabi	140k
Local seafood salad, abalone croquette, white eggplant purée	185k
Beef tartare, pickled shallot, cured egg yolk, cavolo nero, beer batter	130k
Smoked duck breast, sweet & sour radicchio, salted grapes, hazelnut creme, jus gras	165k
Kaluga Imperial caviar (30g), rye sourdough blini, smoked chive creme fraiche	1.6 mill

---

## Grilled

---

Grilled King brown mushrooms, garlic custard, confit egg yolk, hazelnut	130k
Burnt butternut pumpkin, pumpkin tofu, sunflower seed puree	130k
Farmed barramundi, kailan purée, fermented chilli, shallot & ginger dressing	180k
Sustainable red snapper cooked in banana leaf, salsa verde, soft herbs	180k
Chicken, heritage rice porridge, sambal hijau foam, chicken skin crumble	160k
Pork loin, bouquet garni, apple and mustard chutney, pork jus, green oil	140k
Lamb rump, truffled cabbage, taro purée, hibiscus, beetroot sauerkraut	220k
Beef short rib, smoked mushroom purée, sauce charcuterie, chive pods	220k
400g Stockyard striploin with compound butter & jus	600k

## Garden

---

Baby cos, buttermilk, shallot, cured egg, kaltbach	55k
Asparagus, burnt butter hollandaise, popped capers, cured egg	65k
Chargrilled corn, hand pressed coconut milk, jalapeno, cashew sour cream	65k
Burnt carrots, yoghurt, fermented onions, crispy quinoa	65k
Variations of beetroot, almond custard, vanilla oil, candied walnuts	75k
Coal roasted cauliflower, truffle, house made lardo, parmesan	75k

## Can't decide?

**Let our chefs feed you  
530k++ per person**