



Chef's Experience Menu

180 per guest

Sake pairing +95 | Wine pairing +120

Sweetcorn custard, katsuoboshi, shokupan & oscietra caviar

South Australian scallops, yuzu & pistachio

Kimchi and daikon tartlet, smoked yoghurt & dill

 *Lagoon Sake Margherita, Niigata*

2021 Robert Weill Riesling, Rheingau Germany

Red snapper, jamon & shiso soy

 *Niizawa Hakurakusei Junmai Ginjo, Miyagi*

2023 S.C Pannell Sauvignon Blanc, Adelaide Hills South Australia

Smoked eel chawanmushi, brown butter & chive

 *Niizawa Hakurakusei Junmai Ginjo, Miyagi*

2020 Domaine Amelie & Charles Sparr Pinot Blanc, Alsace France

Glacier 51 toothfish, wood-grilled maitake & coconut

 *Kokuryu Jungin Junmai Ginjo, Fukui*

2021 Arnaud Baillet Bourgogne Chardonnay, Burgundy France

Rangers Valley 7+ sirloin, intercostal, black garlic & shiso

 *Kazuma Chikuha Gibier, Ishikawa*

2022 Torbreck 'The Struie' Shiraz, Barossa Valley South Australia

Mark Foletta gamay verjus granita, jasmine milk tea & roasted grapes

 *Umenoyado Yuzushu, Nara*

2020 Petit Guiraud Sauternes, Bordeaux France

Please note: menu is subject to market availability, credit card payments will incur a processing fee Mastercard/ Visa 1.2%, Amex/Other 1.6%, Sundays incur a 10% surcharge and Public Holidays incur a 15% surcharge.