

Autumn set menu
Four courses \$120 per person

Searched swordfish belly, oxtail consommé jelly, yuzu, daikon radish, native finger lime, sprouting lentils
toasted amaranth, shaved Katsuobushi

or

“Scallop sushi”

Nori rolled scallop, pickled ginger, puffed sushi rice, avocado cream

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Sashimi of Yellow Fin Tuna, Jamon Iberico, poached quail egg, white soy jelly, dashi onion cream
Tasmanian wasabi, puffed buckwheat, red elk

or

Butter poached smoked Murray cod, spanner crab meat, yuzu butter dashi, puffed skin, pink and white turnips
braised arame seaweed, pomelo

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Scampi tails cooked over Japanese charcoal, miso Hiramasa kingfish, shellfish custard, crystallised wakame
dill pickled cucumbers, smoked trout roe, shiso

or

Char grilled pastured fed beef fillet, nameko, roasted buckwheat cream, flowering garlic chives
roasted mustard seeds, salt and vinegar potato starch

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Yuzu, white chocolate and elderflower, coconut, salt milk ice cream, sherbet, pickled elderberries, dried
meringue crystallised tosaka seaweed

or

“Autumn chocolate forest”

Soft chocolate, chestnut and praline cream, lavender custard, blackberry sorbet, pomegranate jellies
green tea, licorice, chocolate twigs, berries, crystallised fennel fronds