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Crispy School Prawns, Cod Roe \$14
 Edamame, Sesame \$5
 Chicken Skins, Honey, Hot Sauce \$12

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House Baked Bread, Cultured Butter \$3.5
 Coffee Cured Kingfish, White Fungus, Juniper \$28
 Scallop, Pork Belly, Parsnip \$27
 Compressed Watermelon, Cocoa Nibs, Raspberry \$22
 Octopus, Harissa, Mojo Verde \$28
 Oyster Mushroom, Pumpkin, Coriander \$24
 Wagyu Tataki, Wakame, Bonito \$27
 KFD, Corn, Asiago \$15
 Market Fish, Smoked Pork Broth, Apple, Celeriac \$36
 Smoked Duck, Mushroom, Spring Onion \$36
 Confit Pork Belly, Nduja, Salsa Verde \$36
 Pastrami Lamb, Confit Carrot, Fennel \$38
 Wagyu Brisket, Jalapeno Slaw, BBQ \$39

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Wood Fired Chicken \$60
 Roasted Chinese Pork Belly \$70
 Whole Roasted Mayura Full Blood Wagyu Shin \$95

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Salt 'n' Vinegar Fries \$10
 Pea Tendril, Buttermilk, Egg Bottarga \$10
 Steamed Greens, Miso, Nori \$10
 Sweet Potato, Hominy Corn, Confit Onion \$10

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Coconut, Sweet Potato, Lychee \$16
 Yoghurt, Plum, Basil Seed \$16
 Chocolate, Passionfruit, Marshmallow \$16
 Cheese, Quince, Apple, Crackers
 One/ \$15 Two/ \$26 Three/ \$38



BAR SNACKS



Edamame, Sesame	5
Salt 'n' Vinegar French Fries	10
Chicken Skins, Honey, Hot Sauce	12
Szechuan Squid, Fermented Chilli	12
Crispy School Prawns, Cod Roe	14
KFD, Corn, Asiago	15

CHEESE

Chef's Selection s/w Quince, Apple, Crackers			
one	15	two 26	three 38

Full a la carte menu available on request

P U B L I C

