

ALL DAY MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm,
Weekends & Public Holidays from 5.30pm – 9pm

LIGHT

	Italian Burrata	25
	Mixed leaf salad, pickled ginger powder, bread & crackers	
	Smoked Duck Breast	26
	Mixed grain “porridge,” poached egg, ginger and oyster sauce	
	Pan Roasted Jerusalem Artichoke	25
	Charred asparagus, fried mushrooms, spiced yoghurt	
	Charred Broccolini	26
	Parmesan, chicken, pickled ginger mayo	
	Smoked Salmon	26
	Potato salad, quail egg, beetroot, dill dressing	
	Charred Octopus	32
	<i>(Cooked weight 90 – 100g)</i> Pickled cauliflower, chicken sausage, spinach & parsley puree, ginger flower hot sauce	
	Baked French Camembert	38
	<i>(240g)</i> Fresh honeycomb, chili, truffle oil, tomato relish, crostini & crackers	
	Pan Roasted Foie Gras (50-60g)	30
	Toasted brioche, pickled raisin, turkey bacon salad, apple & ginger compote	


MAIN

	Mushroom & Shallot Bake White asparagus, truffle, micro salad	32
	Chilli Crab Spaghettini In spicy, sweet & tangy sauce	26
	Grilled Barramundi Wild rice, petit pois, onion salad, butter chicken gravy	36
	Grilled Salmon Fillet Asparagus, pearl cous cous, lime, coconut, fish roe	36
	Paperbag Halibut Fillet Soy and ginger broth, sesame Japanese rice, wakame & truffle aioli	35
	Organically Farmed Lacto Chicken Breast Charred broccolini, coal roasted octopus, thyme & ginger jus	40
	Slow Cooked Lamb Loin (160g NZ) Mash potato, charred greens, lamb fat vinaigrette, lamb jus	48
	Angus Ribeye (300g) Sautéed garlic spinach, black pepper sauce, tobacco onions	65
	Wagyu Ribeye (300g) MBS 4-5, AUS Garlic sautéed spinach, black pepper sauce, tobacco onions	88

SIDES

 Pan Roasted Mixed Mushroom	9
Baby spinach, garlic butter	
 Pan Fried Mixed Greens	6
Garlic & herb butter	
Charred Green Asparagus	12
Parmesan, tomato salsa	
Truffles Fries	18
Parmesan, herbs & truffle oil	
Baked Baguette	3
Softened butter, smoked salt	
Romaine Salad	6
Radish, parmesan, croutons, black garlic mayo	
Cheesy Herb Mash Potato	8

SWEET

 Organic Chia Seed Porridge	10
Organic chia seeds, strawberry, mango & mixed berries	
 Affogato	12
Vanilla ice cream, espresso shot, chocolate truffle	
 Chocolate Praline Brownie	12
Hazelnut, strawberry, cardamon	
 PB&J	11
Banana cake, peanut butter cream, raspberry jelly	
Baked Cheese Cake	9
Please check with server for today's flavour	

SET MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm,
Weekends & Pub. Hols from 5.30pm – 9pm

Light

(Choose ONE)



Italian Burrata

Mixed leaf salad, pickled ginger powder, bread & crackers



Pan Roasted Jerusalem Artichoke

Charred asparagus, fried mushroom, spiced yoghurt



Charred Octopus

Pickled cauliflower, chicken sausage, spinach & parsley puree,
ginger flower hot sauce
(Supplement \$7)

Main

(Choose ONE)



Mushroom & Shallot Bake

White asparagus, truffle, micro salad

Grilled Barramundi

Wild rice, petit pois, onion salad, butter chicken gravy

Angus Ribeye 300g

Sauteed garlic spinach, black pepper sauce, tobacco onions
(Supplement \$30)

Sweet

(Choose ONE)



Organic Chia Seed Porridge

Organic chia seeds, strawberry, mango & mixed berries



Chocolate Praline Brownie

Hazelnut, strawberry, cardamom



PB&J

Banana cake, peanut butter cream, raspberry jelly

Beverage

A choice of Hot Coffee or Tea

\$55⁺⁺ (2-course) | \$60⁺⁺ (3-course)

All prices are subjected to 10% service charge and prevailing GST.



Signature dishes or dishes containing ginger & its family. Vegetarian dishes. May contain egg & dairy.