




	\$
<b>LIGHT</b>	
 <b>Italian Burrata</b>	25
Grilled sourdough, herb salad, tomato relish	
 <b>Smoked Duck Breast</b>	26
Mixed grain “porridge,” poached egg, ginger and oyster sauce	
 <b>Pan Roasted Jerusalem Artichoke</b>	25
Charred asparagus, fried mushrooms, spiced yoghurt	
 <b>Charred Broccolini</b>	26
Parmesan, chicken, pickled ginger mayo	
 <b>Smoked Salmon</b>	27
Cha soba, pickles, seaweed, fish roe, espelette pepper	
 <b>Selection of Cheeses &amp; Condiments</b>	23
 French camembert, goat cheese, cheddar, blue cheese, dried apricot, ginger flower sambal, tomato relish, crackers	
 <b>Charred Fremantle Octopus</b>	32
<i>(Cooked weight 90 – 100g)</i> Pickled cauliflower, turkey sausage, spinach & parsley puree, ginger flower hot sauce	
<b>Baked French Camembert</b>	38
Fresh honeycomb, chili, truffle oil, tomato relish, crostini & crackers	


 Signature dishes or dishes containing ginger & its family.

 Vegetarian dishes. May contain egg & dairy.

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

<b>MAIN</b>	\$
<p> <b>Mushroom &amp; Shallot Bake</b> 32</p> <p>White asparagus, truffle, micro salad</p>	
<p><b>Akaroa Salmon Fillet (NZ)</b> 36</p> <p>Smoked salmon roe, fennel salad, roast grapes, dill and caper mayo</p>	
<p> <b>John Dory Fillet (NZ)</b> 44</p> <p>(150g)</p> <p>Artichoke barigoule, prawn, pickled ginger, dried tomato</p>	
<p> <b>Chilli Crab Spaghettini</b> 26</p> <p>In spicy, sweet &amp; tangy sauce</p>	
<p> <b>Paperbag Halibut Fillet</b> 35</p> <p>Soy and ginger broth, sesame Japanese rice, wakame &amp; truffle aioli</p>	
<p> <b>Organically Farmed Lacto Chicken Breast</b> 40</p> <p>Charred broccolini, coal roasted octopus, thyme &amp; ginger jus</p>	
<p><b>Slow Cooked Lamb Rump, AUS</b> 44</p> <p><i>Grain Fed (190g)</i></p> <p>Charred kai lan, mash potato, lamb fat vinaigrette, lamb jus</p>	
<p><b>Grilled Barramundi</b> 38</p> <p>Wild rice, petit pois, onion salad, butter chicken gravy</p>	
<p> <b>BBQ Glazed Blackmore Wagyu Spare Ribs</b> mkt price</p> <p>Coleslaw, fries, ginger flower hot sauce</p>	
<p><b>Slow Cooked Lamb Rack, AUS</b> mkt price</p> <p>Charred kai lan, mash potato, asparagus, lamb jus</p>	

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## STEAK

\$

**Stone Axe Wagyu, AUS**  
MBS 8-9+, 200g

Rump 64  
Picanha (Rump Cap) 68


**King Island Striploin, Tasmania, AUS** 62  
Grass-fed, MBS 1+, 300g


**Steak Of The Day** Mkt price  
Please check with server for today's selection and price.

All steaks are served with sauteed garlic spinach, black pepper sauce.

## Nibbles & Sides

- Pan Roasted Mixed Mushrooms** 9  
Baby spinach, garlic butter
- Pan Fried Mixed Greens** 6  
Garlic & herb butter
- Mash Potato** 6
- Charred Green Asparagus** 12  
Parmesan, black garlic "ketchup"
- Cheesy Riso Pasta Gratin** 16  
Turmeric & wholegrain mustard cream sauce
- Truffle Fries** 18  
Parmesan, herbs & truffle oil

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**SWEET**

\$

- Organic Chia Seed Porridge** 9  
Organic chia seeds, strawberry, mango & mixed berries
- Yuzu Cake** 10  
Yuzu ganache, chocolate chantilly, citrus compote
- Purple Sweet Potato Cake** 10  
Sweet potato ice cream, fermented blueberry & sweet potato jam
- Raspberry Opera Cake** 10  
Fresh mixed berries
- Die Die Must Have Chocolate** 12  
Elements of chocolate, passion fruit pudding, raspberry, ice cream

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## SET MENU

### *Appetiser*

(Choose ONE)

#### **Italian Burrata**

Grilled sourdough, herb salad, tomato relish

#### **Pan Roasted Jerusalem Artichoke**

Charred asparagus, fried mushrooms, spiced yoghurt

#### **Charred Fremantle Octopus**

Pickled cauliflower, turkey sausage, spinach & parsley puree, ginger flower hot sauce

(Supplement \$7)

### *Main*

(Choose ONE)

#### **Mushroom & Shallot Bake**

White asparagus, truffle, micro salad

#### **Akaroa Salmon Fillet (NZ)**

Smoked salmon roe, fennel salad, roast grapes,  
dill and caper mayo

#### **John Dory Fillet (NZ) 150g**

Artichoke barigoule, prawn, pickled ginger, dried tomato

(Supplement \$15)

#### **Slow Cooked Lamb Rump (AUS), 190g**

Charred kai lan, mash potato, lamb fat vinaigrette, lamb jus

(Supplement \$15)

#### **Stone Axe Wagyu Rump (AUS), MBS 8-9+, 200g**

Sauteed garlic spinach, black pepper sauce

(Supplement \$25)

### *Dessert*

(Choose ONE)

#### **Organic Chia Seed Porridge**

Organic chia seeds, strawberry, mango & mixed berries

#### **Yuzu Cake**

Yuzu ganache, chocolate chantilly, citrus compote

#### **Purple Sweet Potato Cake**

Sweet potato ice cream, fermented blueberry & sweet potato jam

#### **Raspberry Opera Cake**

Fresh mixed berries

#### **Die Die Must Have Chocolate**



Elements of chocolate, passion fruit pudding, raspberry, ice cream

### *Beverage*

**A choice of Hot Coffee or Tea**

**\$55<sup>++</sup> (2-course) | \$60<sup>++</sup> (3-course)**

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