

set menu	a selection of dishes from each section of the menu	85
	matched beverages	50
pie tee,	pickled vegetables, smoked cauliflower	6
rock oyster,	coconut curry vinaigrette, shallot, tasmanian pepperleaf	6
`gado gado`	x crudités, macadamia, kakadu plum	16
ocean trout,	tomato, peach, paperbark	25
`otak otak`,	spanner crab curry, finger lime, rice crisps	29
veal tartare,	flavours of pho, puffed kangaroo tendon	28
smoked eggplant,	davidsons plum, fermented coconut	32
scarlet prawn,	lovage, bush tomato rice	42
flounder,	ginger flower, fermented saltbush, chilli	40
pork cutlet,	rainforest tamarind, rhubarb, kohlrabi	39
rangers valley wagyu,	strawberry gum, carrot, sunrise lime satay	50
broccoli,	blood lime, coconut yoghurt, snow peas	18
cabbage,	curry leaf, brown butter, macadamia	17
aromatic herb fried rice,	lemon myrtle, smoked roe, bottarga	25
jasmine rice cream,	pineapple, lemon myrtle, kaffir lime	18
mango,	kaya, white chocolate, passionfruit, wattleseed	18
honeycomb cake,	banana, macadamia, native pepperberry	19

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