

SNACKS

Country Loaf Sourdough, smoked butter	4
Black Garlic Bread, salted vanilla	4
Potato Hash, crème fraîche, caviar	6
BBQ Pork Bao, sriracha aioli	6
New England Lobster Roll, harissa sauce	8
Cheeseburger Spring Roll, caviar	8
Salmon Roe Toast, yuzu, taramasalata	16
King Crab Slaw, fish skin crisps, jalapeño	15
Prawn Shumai Dumplings, spicy ponzu	18
Fennel Dusted Baby Squid, hot sauce	18

RAW

Beef Tartare, lemon, nashi pear, oyster leaf	10
Big Eye Tuna, pink lady apple, mint, citrus dressing	18
Hokkaido Scallops, finger lime, brown butter soy	19
Wagyu Carpaccio, spring onion, yuzu soy	22
Irish Oysters, half dozen, scotch bonnet & jalapeño	36

SALADS

Tomato Salad, burrata cheese, smoked chili oil	14
Watercress Salad, comtè cheese, aged balsamic	12
Heirloom Mustard Leaf Salad, mustard seeds, olive oil	14
Market Radishes, sugar snap pea remoulade	15

SEAFOOD

Spencer Gulf Prawns, watercress, pancetta	21
Live Mussels Over Coals, garlic, kombu, sea herbs	26
XO Rockling Fish, smoked chili oil, tomato water	34
Japanese Flying Squid, white soy dressing	32
Barbequed Market Fish, green onion, pil pil sauce	65

MEATS

¹ Sesame Soy Ox Tongue, sudachi apple	17
Wagyu Cheeseburger, tomato jam, jalapeño, fries	28
Barley Miso Chicken, burnt citrus, shichimi pepper	29
Lamb Rump, sweet garlic, turnips, red yuzu kosho	36
Wagyu Tobanyaki, smoked bonito, apple ginger soy	30

² WOOD FIRED STEAKS

all steaks are served with Asian bbq condiments & sauces

Butcher Steak, Queensland	34 per 150g
Angus Rump Cap mb5+, Queensland	45 per 150g
Boneless Short Ribs, Tasmania	55 per 200g
³ L.A. Galbi Ribs A3, Tasmania	65 per 300g
USA Striploin, Arkansas	75 per 300g
Ribeye mb9+, South Australia	115 per 100g
Striploin A5, Saga Prefecture	115 per 100g
Tenderloin A3, Kagoshima Prefecture	125 per 100g

VEGETABLES

Truffle Fried Rice, black truffles, seaweed, egg yolk	28
Japanese Sweet Potatoes, smoked bacon, salted plum	12
Trumpet Mushrooms, guanciale, nori	14
⁴ Blackened Crispy Eggplant, sweet garlic sauce	16
Baby Corn Over Coals, shiso butter	17
Seasonal Pickled Vegetables	9
Spiced Cucumber Kimchi	7
Brown Rice, barley, quinoa	6

TASTING MENU

indulge and trust the chef
to lead your culinary journey

\$98 per guest

BEVERAGE PAIRING

complete your culinary journey
with a captivating libation

\$72 per guest

1 Slow braised and Barbecued Australian Ox Tongue, glazed with fragrant soy sauce and sudachi apples.

2 Fired with fresh apple and orange wood to take Asian BBQ to the next level.

3 Los Angeles K-Town's infamous short ribs.

4 Think Korean Fried Chicken, but without the chicken.