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braised octopus, watermelon, mint, green chilli and persian feta 27
09 Domaine de Belle Vue Muscadet Sèvre et Maine 7

seared sea scallop, asparagus tempura, lotus root,
samphire and wasabi avocado 28
07 Lost Valley Winery Cortese 8

sansho beef tataki, miso pickled seaweed, taro wafers and shiso 27
08 Jorge Ordoñez 'Botani' Moscatel Seco 12
or Sugii 'Suginishiki' Kimoto Genshu Sake 12 (45ml)

chilli lime spiced quail, roasted rice,
green mango, pomelo and roasted cashew salad 28
08 Zilliken 'Butterfly' Feinherb Riesling 9

fennel falafal, spiced yoghurt, globe artichoke,
chickpea and red quinoa salad 27
08 Balestri Valda Soave Classico 8

fresh goats curd, spiced beetroot, figs,
iberian jamon, roasted hazelnuts and pomegranate 28
08 Chateau 'D'Esclans' Rosé 16

fragrant pork and kimchi consommé,
oyster and chive dumplings, soy braised pork belly 29
07 Paul Kubler Sylvaner 'Z' 16

chilli salt soft shell mud crab tempura,
palm heart and caramelised coconut 31
08 Domaine Rieflé 'Côte de Rouffach' Pinot Gris 12

stir fried XO chilli squid,
chinese sweet sausage, green bean sambal 29
08 Magpie Estate 'The Fakir' Grenache 8

coorong yellow eye, black truffle potato galette,
caramelised foie gras and spinach 31
08 Wanted Man Marsanne, Viognier 7
or 07 Schneider St Laurent 11

roasted chestnut agnolotti,
celeriac and cheddar cloud, prosciutto wafers 28
10 Ikebana 'Colline Pescaresi' Montepulciano d'Abruzzo Novello 9

sichuan spiced duck,
roasted sweet potato, braised fennel, orange and ginger 29
09 Luke Lambert Nebbiolo 12

roasted hiramasa kingfish,
garlic braised mushrooms, bone marrow, gremolata 31
09 Pyrette Shiraz 10

cumin roasted lamb loin, tamarind eggplant,
lamb brain pakoras, green lentils 31
08 Cos Cerasuolo di Vittoria Nero d'Avola, Frappato 11

each wine taste is 90ml