

TASTING PLATTER

Edamame spicy nori salt V
Peking duck croquette
Pickled vegetable V
Black calamari
Hot tofu wasabi crumb V



\$32 FOR 2 PEOPLE | \$48 FOR 3 PEOPLE | \$58 FOR 4 PEOPLE

INTRODUCTION

Mizz B'z salmon chilli & coriander marshmallow	19	Summer corn soup scampi squid ink tuile	23
Steamed oysters (3) yuzu & saké dressing	15	Pumpkin dumpling smoked goat cheese dill oil V	17
New style sashimi kakiage citrus gel	26	Crab avocado rice paper yuzu miso hollandaise	22
		Smoked beef thai dressing cured egg yolk	25

GRILLED

			E	M
Stuffed mushrooms ox tail	19	Lamb cutlet eggplant black garlic massaman sauce	16	26
Teriyaki chicken pickled onion karashi	19	Pork scotch fillet sesame sauce koji miso	16	26
Corn blue cheese yuzu miso V	9	Yamba bay prawn fruit salsa nam jim	19	29

MAINS

Black angus tenderloin artichoke bone marrow	48	Mizz B'z rice crispy salt & pepper tofu V	19
Duck breast radish boudin noir smoked fig	37	Miso cod spicy cucumber spaghetti	38
Crusted spatchcock wasabi cream	37	Smoked & chilli beef short rib garlic mash	37
Peking duck salad coriander & citrus dressing	23	Fish of the day Mizz B'z chili sauce	32
Layered eggplant tofu larb V	19		

SIDES

Soba salad V	12	19
Asian vegetables nasi sauce	9	
Garlic mash V	9	
Truffle mash V	11	
Fries V	10	
Truffle fries V	12	
Broccoli & cauliflower peperoncino	8	
Roti canai V	7	

CHEFS CREATION

Minimum two people
Designed for the table
Dietary requirements catered for and may alter some selections
*Additional course available for \$8

CHEFS SELECTION OF 8 SHARING DISHES | \$65PP