

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	20	Summer corn soup scampi squid ink tuile	24
Smoked beef thai dressing cured egg yolk	25	Pumpkin dumpling smoked goat cheese dill oil V	17
New style sashimi kakiage citrus gel	27	Crab avocado rice paper yuzu miso hollandaise	24

GRILLED

			E	M
Stuffed mushrooms ox tail	20	Lamb cutlet eggplant black garlic massaman sauce	17	27
Teriyaki chicken pickled onion karashi	19	Pork scotch fillet sesame sauce kimchi	17	27
Corn blue cheese yuzu miso V	10	Yamba bay prawn fruit salsa nam jim	20	30

MAINS

Black angus tenderloin artichoke bone marrow	48	Mizz B'z rice crispy salt & pepper tofu V	19
Fish of the day Mizz B'z chilli sauce	34	Miso cod spicy cucumber spaghetti	39
Roasted spatchcock wasabi cream	37	Smoked & chilli beef short rib garlic mash	38
Peking duck salad coriander & citrus dressing	24	Duck breast radish boudin noir smoked fig	37
Layered eggplant tofu larb V	19	Kabayaki barramundi mixed beans coffee gel	34

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 per person

CHEFS SELECTION OF 8 SHARING DISHES | \$65PP