



## ENTRÉE

Miso eggplant, mizuna leaves and crispy garlic with daikon radish

Oysters - nude or dressed with vinegar cucumber and togarashi

Pork, chive and ginger shiitake dumplings

Scallops with lime, coconut and chilli sambal

## MAIN

Teriyaki Jackfruit, edamame beans, sake and ginger baby king oyster mushrooms

Pork belly, master stock glaze, bbq spring onions and oyster mushrooms

Barramundi with hot and sour chilli garlic sauce, fried shallots and red peppers

Szechuan beef shemiji mushrooms, bamboo & chilli oil

### All mains served with shared sides of

Mizuna bean shoot and shallot salad

Seasoned rice

## DESSERT

Matcha panacotta with freeze dried mandarin and white chocolate

5 spice apple crumble with vanilla bean ice cream

Passionfruit, kiwi and coconut salad with palm sugar

- 2 courses \$70 | 3 courses \$85 -