

SMALL PLATES

grilled edamame crispy chilli oil GF	10
natural oysters (6pc) lemon, mignonette GF	36
lobster roll	22
fried pork gyoza (4pc) crispy chilli oil	16 +4pc
lemongrass chicken skewer (2pc) sweet sour tomato jam GF	16 +8pc
teriyaki beef skewer (2pc) truffle mayo, potato crisps GF	18 +9pc
crunchy prawn nori taco (2pc) sushi rice, tobiko, spicy thousand island GF	20 +10pc
kingfish sashimi green nam jim, pomelo, coconut milk, micro herbs GF	28
wagyu beef tataki ponzu, xo, red onion, chive, lotus crisps GF	22
salmon sashimi taco (2pc) avocado, tobiko, spicy mayo, sesame	22 +11pc
spicy tuna tartare caper, cornichon, chive, prawn sesame cracker	27
salmon tataki fire kissed, yuzu mustard miso apple, umami spice, salmon roe, rice crisps GF	27
calamari lightly fried, lemon pepper, aioli GF	24
japanese fried chicken charcoal mayo GF	22
sour dough bread red miso butter V/*VGO add house dips +8	17
wagyu beef slider (2pc) teriyaki glaze, cheese, lettuce, spicy thousand island	24 +12pc
oyster bites (6pc) panko crumb, japanese tartare	30

LARGE PLATES

shio koji chicken breast leek potato cream, burnt leek, sesame ginger oil GF	40
chargrilled prawns (2pc) harissa butter, lemon, bread	36 +18pc
slow cooked lamb shoulder char-grilled, apple, green chilli salad GF	48
infinity blue barramundi char-grilled, yuzu tare, edamame, salmorigilio sauce, hajiami GF	45
fish & chips soda battered flake fillets, japanese tartare	40
portarlinton chilli mussels spicy tomato broth, fries, bread	35
roasted cauliflower woodfired, cashew nut cream, quinoa, cranberry VG/GF	34

seafood platter 60

king prawns, pacific oysters, salmon tataki,
lobster tartare & crackers

NOODLES

wagyu maze-udon onsen egg, spring onion, nori, bonito	36
spicy prawn mentai yaki udon onsen egg, nori, spring onion, spicy cod roe cream	38
green tea soba salad inari, fresh garden leaves, cucumber, sesame dressing, lotus crisps v	31

JOSPER CHARCOAL GRILL

300g porterhouse GF ms2+ southern rangers grass fed	48
300g scotch fillet GF ms3+ o'connor grain fed	65
220g eye fillet GF ms3+ o'connor grain fed	65
all served w fries	
sauces peppercorn red wine jus chimichurri pier butter + 3	

SIDES

fries spicy umami seasoning VG/GF	14
japanese potato salad cucumber, carrot, onion, potato crisps V/GF	15
leafy salad yuzu dressing VG/GF	14
stir fry seasonal greens seasme & onion sauce v	15
steamed japanese rice VG/GF	6

SWEET TREATS

sorbet trio seasonal fruits, white chocolate pearls V/GF	20
black sesame caramel mousse salted caramel, freeze-dried strawberries, miso meringue V/GF	18
macadamia & chestnut tiramisu espresso soaked lady fingers, mascaropropne cream v	20
mochi matcha, strawberry or mango V/GF add vanilla ice cream + 5	8pc
frangelico affogato v	20

V - vegetarian GF - gluten free VG - vegan *VGO - vegan on request

Please inform our staff of any allergies or dietary requirements. While we endeavour to accommodate them, traces of allergens may be present as our kitchen uses a wide variety of ingredients

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amex 2.8% surcharge
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no split bills please



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