

ALL DAY MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm,
Weekends & Public Holidays from 5.30pm – 9pm

LIGHT

	Italian Burrata	25
	Chilli & mala crunch, pickled cucumber, fermented tomato	
	Smoked Duck Breast	26
	Mixed grain “porridge,” poached egg, ginger and oyster sauce	
	Pan Roasted Jerusalem Artichoke	25
	Charred asparagus, fried mushrooms, spiced yoghurt	
	Grilled Asparagus	24
	Roast capsicum, quail egg, parmesan, black garlic (vegetarian option available)	
	Charred Broccolini	26
	Parmesan, chicken, pickled ginger mayo	
	Smoked Salmon	26
	Whipped ricotta, beetroot, vegetable chips, pickled ginger powder	
	Charred Octopus	32
	<i>(Cooked weight 90 – 100g)</i> Pickled cauliflower, chicken sausage, spinach & parsley puree, ginger flower hot sauce	
	Baked French Camembert	38
	<i>(240g)</i> Fresh honeycomb, chili, truffle oil, tomato relish, crostini & crackers	
	Pan Roasted Foie Gras (50-60g)	30
	Toasted brioche, pickled raisin, turkey bacon salad, apple & ginger compote	

MAIN

	Mushroom & Shallot Bake White asparagus, truffle, micro salad	32
	Chilli Crab Spaghettini In spicy, sweet & tangy sauce	26
	Grilled Barramundi Wild rice, petit pois, onion salad, butter chicken gravy	36
	Grilled Salmon Fillet Asparagus, pearl cous cous, lime, coconut, fish roe	36
	Paperbag Halibut Fillet Soy and ginger broth, sesame Japanese rice, wakame & truffle aioli	35
	Organically Farmed Lacto Chicken Breast Charred broccolini, coal roasted octopus, thyme & ginger jus	40
	Slow Cooked Lamb Loin (160g NZ) Mash potato, charred greens, lamb fat vinaigrette, lamb jus	48
	Angus Ribeye (300g) Sautéed garlic spinach, black pepper sauce, tobacco onions	65
	48hr BBQ Glazed Beef Back Ribs Grain fed (approx 1kg) Fries, romaine salad, ginger flower hot sauce	58
	Wagyu Hanging Tender (160g) (served medium rare) Charred asparagus, fried artichoke, tobacco onions, pickled ginger butter, wasabi	48
	Wagyu Tri Tip (180g) MBS 6-7 (served medium rare) Sautéed garlic spinach, black pepper sauce, tobacco onions	48

SIDES

 Pan Roasted Mixed Mushroom	9
Baby spinach, garlic butter	
 Pan Fried Mixed Greens	6
Garlic & herb butter	
Truffles Fries	18
Parmesan, herbs & truffle oil	
Baked Baguette	3
Softened butter, smoked salt	
Romaine Salad	6
Radish, parmesan, croutons, black garlic mayo	
Mash Potato	6

SWEET

 Organic Chia Seed Porridge	10
Organic chia seeds, strawberry, mango & mixed berries	
 Affogato	12
Vanilla ice cream, espresso shot, chocolate truffle	
 Chocolate Praline Brownie	12
Hazelnut, strawberry, cardamon	
Peanut Butter & Jelly	11
Banana cake, peanut butter cream, raspberry jelly	
 Baked Cheese Cake	9
Please check with server for today's flavour	

SET MENU

Available on Weekdays from 12pm – 4pm & 5.30pm – 9pm,
Weekends & Pub. Hols from 5.30pm – 9pm

Light

(Choose ONE)

Italian Burrata

Chilli & mala crunch, pickled cucumber, fermented tomato

Pan Roasted Jerusalem Artichoke

Charred asparagus, fried mushroom, spiced yoghurt

Charred Octopus

Pickled cauliflower, chicken sausage, spinach & parsley puree,
ginger flower hot sauce
(Supplement \$7)

Main

(Choose ONE)

Mushroom & Shallot Bake

White asparagus, truffle, micro salad

Akaroa Salmon Fillet

Asparagus, pearl cous cous, lime, coconut & fish roe

Angus Ribeye 300g

Sauteed garlic spinach, black pepper sauce, tobacco onions
(Supplement \$30)

Sweet

(Choose ONE)

Organic Chia Seed Porridge

Organic chia seeds, strawberry, mango & mixed berries

Chocolate Praline Brownie

Hazelnut, strawberry, cardamom

Peanut Butter & Jelly

Banana cake, peanut butter cream, raspberry jelly

Beverage

A choice of Hot Coffee or Tea

\$55⁺⁺ (2-course) | \$60⁺⁺ (3-course)

All prices are subjected to 10% service charge and prevailing GST.

 Signature dishes or dishes containing ginger & its family.  Vegetarian dishes. May contain egg & dairy.