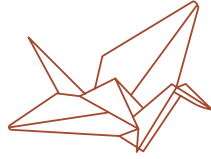


OMAKASE BANQUET MENU



\$99 pp

Spicy edamame, fermented chilli paste, ponzu, crispy garlic + sesame ^(DF, V)

Raw Amaebi prawn tostada, smoked soy + salmon roe ^(DF)

Hiramasa Kingfish tartare, ume kosho, fennel, finger lime, radish +
puffed rice ^(GF, DF)

Kangaroo tataki, daikon, mandarin kosho, ponzu + garlic chips ^(GF, DF)

Miso soup, spring onion, tofu, wakame, shiso oil ^(GF, DF, VV)

Grilled half shell scallop, foie gras, hazelnut furikake + plum vinegar ^(GF)

Chicken thigh, chicken fat vinaigrette, chicken skin furikake ^(GF, DF)

Twice cooked pork belly, miso apple + pork floss furikake ^(GF, DF)

Westholme Wagyu striploin (QLD, mbs 5+), dipping sauces ^(GF, DF)

Mixed leaves, herbs, pickled onion, cucumber + wafu dressing ^(GF, DF, VV)

Nitro frozen miso chocolate mousse, dulce de leche, blueberries ^(GF Available)

Please note, we will endeavour to cater for specific dietary needs however we cannot guarantee against traces of allergens. Menus change seasonally.

**Required for groups of 8 or more*

