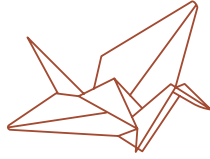


# BANQUET MENU



**\$99 pp**

Spicy edamame, fermented chilli paste, ponzu, crispy garlic + sesame <sup>(DF, V)</sup>

Raw Amaebi prawn tostada, smoked soy + salmon roe <sup>(DF)</sup>

Marinated salmon roe tartlet, macadamia cream + wasabi peas <sup>(DF)</sup>

Pressed + crumbed duck leg, katsu curry sauce, curry leaf powder <sup>(DF)</sup>

Hiramasa Kingfish tartare, ume kosho, fennel, finger lime,  
radish + puffed rice <sup>(GF, DF)</sup>

Kangaroo tataki, daikon, mandarin kosho, ponzu + garlic chips <sup>(GF, DF)</sup>

Miso soup, spring onion, tofu, wakame, shiso oil <sup>(GF, DF, VV)</sup>

Grilled half shell scallop, foie gras, hazelnut furikake + plum vinegar <sup>(GF)</sup>

Chicken thigh, chicken fat vinaigrette, chicken skin furikake <sup>(GF, DF)</sup>

Twice cooked pork belly, miso apple + pork floss furikake <sup>(GF, DF)</sup>

Wagyu striploin (QLD, mbs 5+) + dipping sauces <sup>(GF, DF)</sup>

Slow roasted baby sweet potatoes + koji plant cream <sup>(GF, DF, VV)</sup>

Mixed leaves, herbs, pickled onion, cucumber + wafu dressing <sup>(GF, DF, VV)</sup>

Nitro frozen miso chocolate mousse, dulce de leche + blueberries <sup>(GF Available)</sup>

