



Spring / Summer 2025

We can customize any menu to cater to your preferences.

Canapes/Starters

Choose 2

Hiro farms Wagyu tartar | egg yolk emulsion | smoked onion | fried caper | crostini
(price add-on based on market value can substitute for AAA)

Wagyu beef cheek slider | milk bun | pickled daikon | micro basil | togarashi mayo

Pork belly carnita | charred corn taco | pickled onions | avocado | Valentina's

Smoked salmon rilette | crispy nori | togarashi kewpie

Korean fried drumettes | sweet gochujang | toasted sesame

Southern fried chicken | spicy dill pickle | charcoal mayo | wild honey

Hokkaido Scallop crudo | aguachili | corn veloute

Cold smoked yellow fin | tomato yuzu emulsion | caviar | cilantro oil

Kimchi arancini | chive aioli | lemon | parmesan

When available

Spot prawn ceviche | avocado | coriander leaves | house made tostada

Vegan

Korean fried cauliflower | sweet gochujang (V)

Sweet n sour bc mushroom | nori taco | togarashi vegan kewpie | sesame

Falafel | pickled veg | tahini sauce

Crispy salad roll | spicy peanut sauce



First Course

Choose 1

Cucumber gazpacho | smoked tomato | candied pasture bacon | cilantro oil

Heirloom tomato soup | smoked pork belly | crispy chicken peas | avocado chantilly | genovese basil

Coconut carrot and ginger soup | candied carrot threads

Family style

Roasted beet | heirloom carrot | labneh | dried apple | smoked salt | Root down farms seasonal greens | roasted apple emulsion

Heirloom tomato salad | burrata | smoked tomato emulsion | balsamic | dukka | genovese basil | farmhouse greens

Charred cauliflower | garam masala emulsion | pickled grape | crispy chickpeas | marinated wild greens | citrus

Grilled romaine and radicchio caesar | brown butter croutons | crispy capers | reggiano

Thai greens salad | basil | peanut dressing | cucumber | avocado | sesame | daikon | charred sui choy | shiitake

When available

Grilled peach and burrata salad | butter greens | wild honey champagne emulsion | candied pecan crumb | micro arugula

Mains

Choose 1

Hiro farms Wagyu striploin | demi - glace | colcannon | summer vegetables | truffle

Wagyu beef cheek agnolotti | English peas | arugula | soubise | grana padano | vegetable brunoise | lemon oil

Crispy 5 spice pork belly and hokkaido scallops | toasted peanut | chili caramel glaze | Thai basil | coriander leaves | pickled shallots | capsicum | fried shallots

Smoked chicken katsu | fried egg | house tonkatsu | crispy rice | gui lan



Pan seared cortes Halibut | sofrito | carrot and fennel puree | manchego | root down farm seasonal veg

Wild Sockeye salmon | tagliatelle | creme fraiche | fennel | dill | heirloom carrots

Vegetarian | Vegan

Smoked cauliflower 'steak' | chermoulah | hummus | crispy roots | charred seasonal greens | baslamic

Dessert

Banoffee | toffee sauce | caramelized banana | chocolate mousse | chantilly

Mocha tiramisu | marscapone | espresso

Tetsu cheesecake | wild honey | peach creme

Peach and mango pavlova | thai basil | candied lemon | white chocolate

Ice cream cookie bar | brown butter chocolate chip | vanilla gelato | dulce de leche

Flourless chocolate cake | raspberry creme | gelato | ganache

Vegan

Peach crisp parfait pop | coconut yogurt | maple granola