

set menu	a selection of dishes from each section of the menu	85
	matched beverages	50
tempeh,	tofu curds, palm sugar, ribberries	9
pie tee,	whipped egg custard, salted vegetables, chilli bean	6
rock oyster,	coconut curry vinaigrette, shallot, tasmanian pepperleaf	6
wagyu rendang pie,	pickled radish, fermented sambal	10
potato,	quandong, cauliflower, macadamia	22
raw cobia,	lemon aspen, pea eggplant, tamarind	25
'otak otak',	spanner crab curry, finger lime, rice crisps	29
fremantle octopus,	bush tomato, lemongrass sambal, onion	28
smoked eggplant,	daavidsons plum, fermented coconut	32
w.a marron,	belacan butter, vietnamese mint	48
spanish mackerel,	mustard greens, roasted chilli, geraldton wax	40
pork cutlet,	rainforest tamarind, rhubarb, kohlrabi	39
rangers valley wagyu,	strawberry gum, carrot, sunrise lime satay	46
broccoli,	blood lime, coconut yoghurt, snow peas	18
cabbage,	desert lime, fermented sesame, nashi pear	17
egg noodles,	XO sauce, chicken crackling, pepperberry	26
tomato fried rice,	aniseed myrtle, anchovy, salmon roe	24

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10% surcharge applies on public holidays