



SIGNATURE WAGYU DEGUSTATION

An artistic narrative of the prized Wagyu.

Six Courses - 325 per guest

Our menu is guided by the seasons. Today, it embraces the golden warmth and earthy richness of Autumn.



SNACKS

Natural oyster, shallot mignonette

Puffed beef tendon, miso mayo, pickled cucumber

Pan fried scallop, confit fennel, preserved lemon, puffed wild rice

WAGYU STEAK TARTARE

oyster emulsion, black garlic, saltbush

WAGYU KARUBI

warrigal greens, daikon, anchovy & kelp broth

WAGYU RIB FINGERS

caponata, celeriac, basil oil

WAGYU DUO

Kumamoto A5 Porterhouse A5 100g

& Stone Axe, Tenderloin 100g,

parsnip, confit shallot, blue oyster mushroom, red wine jus

DARK CHOCOLATE NAMELAKA

coffee ganache, espresso gel, miso caramel ice cream, cocoa tuile



Wine Match

Standard 120 | Prestige 200 | Museum 600

Sample Menu Only.

Menu is subject to change with seasonal produce and creative flair.

Please advise of dietary requirements upon booking and we will try our best to accommodate.