



Signature Wagyu Degustation

Natural oyster, shallot mignonette

Puffed beef tendon, miso mayo, pickled cucumber

Chicken liver parfait, pickled carrot & daikon, spring onion emulsion, brioche

**Sher F1 Wagyu Tenderloin tataki,*

pickled vegetables, ponzu, fresh Tasmanian wasabi

Wagyu steak tartare,

bagna cauda, potato chips, saltbush

**Mayura FB Wagyu tri-tip kushiyaki,*

tare glaze, king brown mushroom, yuzu kosho

Wagyu Duo;

*Kagoshima Full Blood Wagyu A5 100g & *Sher F1 Wagyu, Tenderloin 100g,*

potato & leek cream, shimeji, red wine jus

Earl Grey & Rose Spider

Leatherwood honey parfait, figs, blood peach sorbet

Petit four

Menu 299 per person

A5 Experience 499 per person

(upgrade dishes marked with * to A5 Wagyu)

Wine match;

Premium 120

A range of classic, esoteric and experimental wine series showcasing a captivating selection of well-known and unique styles.

Prestige 200

A bespoke selection from esteemed wineries in both the renowned New World and Old World regions. We explore a diverse array of varietals, styles and regions, encompassing both popular and lesser-known gems.

Museum Collection 400

A discovery of classic and established wine styles sourced from iconic wineries in both the New and Old World regions. This carefully curated selection includes thoughtfully aged wines sourced from highly rated vintages, offering a truly extraordinary wine experience.