

Food.

À La Carte – Sharing Plates

Hummus 50K

Dukkah, olive oil, charred flatbread

Stracciatella 85K

Sourdough, honey-glazed beetroot, tomato reduction,
red vein sorrel, charred baby carrots

Salted Snapper Croquettes 50K

Shaved parmesan, lemon aioli

Bao Buns 55K

Tempura king oyster mushroom, pickled zucchini, hoisin

Tea Smoked Sumbawa Oyster 95K

Thai mango slaw, peanuts, mint, green chili nahm jim

Grilled Lamb & Beef Kofta 95K

Beetroot yogurt, sumac, za'atar, flatbread

Coconut Prawn Dumplings 65K

Squid ink, kaffir lime dressing, sambal

Dry-Aged Premium Cuts

42-Day Dry-Aged Sous-Vide Tomahawk 1,850K

Bordelaise jus, house salad, salt-baked garlic potato,
café de paris cream, focaccia

14-Day Dry-Aged Nebraska T-Bone 550K

Smoked potato gratin, red wine emulsion, char-grilled zucchini

28-Day Dry-Aged Australian Rib-Eye 365K

Moroccan chermoula, black pepper gravy, mustard sprouts

Food.

À La Carte – Fired Flatbreads

Roast Pumpkin Flatbread Caramelised onion, whipped feta, za'atar, basil oil	65K
Fillet Steak Flatbread Chimichurri, shaved parmesan	85K
Harissa Charred Chicken Flatbread Avocado, shaved parmesan, rocket	75K
Fried Soft-Shell Crab 'Sando' Brioche, pickles, pumpkin slaw, chipotle aioli	120K
Char-Grilled Beef Burger Australian beef & bone marrow patty, brioche bun, cheddar, caramelised onion, gherkins	95K

À La Carte – From The Land

Roast Pumpkin & Grilled Halloumi Salad Baby spinach, avocado, dukkah, chardonnay dressing	85K
Hummus & Charred Cauliflower Salad Chickpeas, tabouleh, rocket, pomegranate, tahini dressing	80K
Wood-Fired Beetroot Salad Pear, walnuts, rocket, feta, dijon honey dressing	75K
Tuna Poke Bowl Fresh tuna, rice, ponzu, edamame, kimchi, squid ink rempeyek	95K

Food.

À La Carte – Fire Forged

Charred Barramundi 135K

Burnt eggplant, laksa curry, fresh picked herbs, lemon

Dry-Aged Wagyu Beef Short Ribs 275K

Tokyo butter, onion reduction, shimeji mushroom, rocket

Australian Lamb Shoulder 260K

Charred buttered leeks, harissa, eggplant pahi

Australian Tenderloin 255K

Wild mushrooms, mushrooms purée, bordelaise jus

Indonesian Charred Chicken 140K

Balinese basa gede marinade, green bean & coconut salad, house sambal

Market Fish Of The Day 105K

Sambal marinated char-grilled fish fillet, green mango salad, lime

Chilli Prawn Linguine 120K

Grilled king prawns, cherry tomato, tarragon, prawn oil, shaved parmesan

Sides

Charred Corn, Chilli, Garlic, Lime 40k

Pear, Feta & Walnut House Salad 35k

Triple-Cooked Chips, Lemon Aioli 35k

Sautéed Local Greens, Ginger Soy, Sesame Oil 40k

Charred Zucchini, Chilli Oil, Togarashi 35k

Steamed Rice 20K