

saké

Melbourne Cup

THE ROCKS

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glass of veuve clicquot

oysters | onion salsa dressing | baby shiso

nori crisps | tuna | kingfish | togarashi | sesame dressing

tuna ceviche | sweet potato | coriander | jalapeno |
lemon chilli dressing

leather jacket tempura fish | japanese salsa | green tea salt

zabuton wagyu | chargrilled wagyu steak | wagyu potato
croquette | truffle miso mayo | yakiniku sauce

chef selection dessert

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\$139pp

add on 2hr beverage package \$79