



Intro

The Art of “Bistronomy”. Where Fine Dining Meets  
Casual In A Relaxed Contemporary Space.

“Chef Andrew Walsh”

**Prawn**

Corn | Bisque

Supplement \$8

**Salmon**

Beetroot | Crème Fraichê

**White Asparagus**

Burrata | Caviar

**Snapper**

Daikon | Miso

**Beef**

Pastrami | Pickles

Supplement \$15

**Kiwi**

Parfait | Lemon

**Chocolate**

Orange | Honeycomb

**Cheese**

Brillat Savarin | Apple

Supplement \$8

2 Course Menu 45

3 Course Menu 55

Chefs Tasting 75