



Intro

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

“Chef Andrew Walsh”

Prawn

Corn | Bisque
Supplement \$8

Hokkaido Scallop

Dashi | Onion Custard

White Gazpacho

Almond | Grape | Dill

Snapper

Courgette | Chorizo

Lamb Loin

Endive | Cauliflower
Supplement \$10

Yoghurt

Lime | Shiso

Chocolate

Orange | Honeycomb

Cheesecake

Strawberry | Oat | Hay

Cheese

Apple | Toast
Supplement \$8

2 Course Menu 45

3 Course Menu 55

Chefs Tasting 75 | **CURE Tea Pairing 35**