

chef's pescatarian tasting

**palm sugar peppered shallots with soft-shell crab lemongrass and
infant coriander**

**spiced wafers with pickled spanner crab galangal chillies and
pickled garlic**

salad of W.A scampi young ginger lychees and mint

**clear broth of baby squid shimeji mushrooms green onions and
coriander**

relish of Gregory Island tiger prawns ginger and lemongrass

**southern turmeric curry of market fish wild ginger mandarin and
betel leaves**

**stir-fry of Hokkaido scallops king oyster mushrooms and garlic
shoots**

**seasonal fruit with pandanus ice kaffir lime syrup and golden
shallots**

All our food is freshly prepared and cooked to order, and all items are subject to availability.