

## Share Menu

Whole-wheat sourdough, cultured butter, fermented honey  
Charred eggplant, raw vegetables  
Roasted chicken skin, liver mousse, persimmon, davidson plum

Cured pink snapper, sesame, radish, mountain yuzu  
Red velvet lettuce, soft herbs, grapefruit

Pardoo wagyu tri-tip, chestnut mushrooms, mushroom sabayon  
Grilled brassicas, cheddar, black truffle  
Royal blue potato, black garlic, white onion, mustard seeds

Bahan & co chocolate mousse, olive oil, geraldton wax

## Vegetarian Share Menu

Whole-wheat sourdough, cultured butter, fermented honey  
Jerusalem artichoke, goats curd, salt bush  
Charred eggplant, raw vegetables

Beetroot millefeuille, muntries, native thyme  
Red velvet lettuce, soft herbs, grapefruit

Ricotta dumplings, butternut pumpkin, shallot  
Grilled brassicas, cheddar, black truffle  
Royal blue potato, black garlic, white onion, mustard seeds

Bahan & co chocolate mousse, olive oil, geraldton wax

All credit card transactions will incur a 1.65% fee for all cards and 2.75% for AMEX. Tables of 7 and above will be offered the Sharing Menu and a service fee of 10% will apply. A surcharge of 10% applies for Sunday and public holiday trading. Please inform your waiter of any dietary requirements. All care will be taken however this is an open and shared space kitchen and we cannot guarantee cross contamination.