



TASTING NOTES

All our SMALL meals can be enjoyed individually or mostly shared for two people.

All our LARGE meals are best accompaniment with sides, enjoyed individually or shared together.

Our desserts are designed and created not to be shared, because no one really likes to share dessert.

DRY-AGING BEEF

It is from days long past that we often find the most delicious culinary serendipity; and the technique of dry-aging is one such example.

We dry-age our own cuts of meat on premises in a controlled environment for between four to eight weeks. As the moisture slowly evaporates from the beef - a protective layer forms around the cut; this is not mould but rather a hard, dark crust. This process helps intensify the flavour, yielding that elusive fifth umami flavour - and the beef becomes more relaxed and far more tender than it would be completely fresh. As the piece of meat matures it develops those deeper, stronger, beefier flavours that we look for in a great cut of meat.

CHEESE

Our cheeses are sourced and selected from some of the finest cheese makers in Australia, Europe and around the world.

TETE DE MOINE

A cheese from Switzerland classified as an Alpine cheese; also called monk cheese. It was invented and initially produced more than eight centuries ago by monks. Tete de Moine is a semi-hard cheese made from cow's milk. We serve ours traditionally with the girolle, scraping the cheese carefully with a knife turning it into rosettes.

HOUSE CULTURED BUTTER

This two-day process of culturing and churning is part of our daily undertaking in the kitchen - turning into this beautiful silky butter.

ROCK OYSTERS

We serve Sydney rock oysters, found along the east coast between New South Wales and Hervey Bay.

MANDARIN KOSHO

A Japanese citrus paste made of the rind, chilli and salt - almost like a savoury marmalade.

KOSHIHIKARI RICE

The most preferred rice used in Japan is renowned as the best rice for creating fresh, delicious sushi, bowl rice and other Japanese dishes.

KOJI RICE

Fermented cooked rice or grains. We use this ingredient to make our miso's, garums, tenderise meat or make our soy sauces.

MAPLE SHOYU

Shoyu means soy sauce in the Japanese language. Ours is made of roast chicken, soy sauce and maple syrup, brushed onto the skewer whilst cooked over our Japanese charcoal.

AJO BLANCO

A traditional Spanish cold soup made of blanched almonds, sourdough, garlic and olive oil.

FROM OUR FARM

This crisp and fresh salad is grown and harvested from our nearby permaculture farm.

COFFEE SHOYU

Fermented for 3 weeks in-house with some leftover coffee grind - similar to soy sauce. We use the coffee shoyu to season the caramel sauce which gives it slight hints of coffee and salt.

CANELE

A small French pastry from Bordeaux. Flavoured with rum and vanilla with a soft and tender custard centre and the crust being almost burnt. This little two-bite goodness encapsulates everything you want in a pastry.

**“THE FOUNDATION OF GOOD COOKING IS TO SOURCE
THE FINEST PRODUCE AVAILABLE AT THE TIME”**

ROEL VAN CAMP