



## 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-ageing 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 2-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.

### **ORANGE 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 misos, 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 the 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.

### **SORGHUM**

An ancient cereal grain originated and native to Africa.

### **LACTO-PORCINI**

We naturally ferment mushrooms for up to 7 days. This creates a very earthy and sour taste.

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

ROEL VAN CAMP