



We offer a set menu for all patrons dining with us.

Most dietary requirements can be catered for with prior notice and can be listed as part of the booking process.. Details regarding our dietary policy can be found in the FAQ section of the website.

optional extra

*torched abrolhos island scallop, xo & red curry bisque,
spencer gulf prawn crumb [\$10 each]*

pink pomelo, coconut sambal salad
w king fish sashimi green mango & green nahm jim

chargrilled cape jervis whiting, tom kha sauce,
yuzu fennel & coriander verde

wagyu beef & bone marrow tartare, banh mi pickles,
turmeric mayo, glutinous black rice sourdough

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ellis' five spice duck & edamame potstickers
dashi soy vinegar, sesame & smoked chilli oil

confit garlic tteokbokki w ellis' nduja burnt butter &
crispy pork jowl, oriental greens

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wagyu chuck tail flap w red kosho tare & taro crisps
green paw paw & mint salad, lemongrass emerald rice

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kaffir lime panna cotta
jackfruit sorbet, thai basil oil & rum syrup

chocolate & miso semifreddo,
cherry ganache, pink jackfruit jam