

SNACKS

GARLIC BREAD	4
BACON TOAST	4
SUNCHOKES CHIPS	5
CUCUMBER	3
CHILI CHICKEN THIGHS	5
BLOODY MARY BRUCHETTA	6

SPICE – LUNCH choose 1 snack & 2 dishes in red
DINNER choose 1 snack & 3 dishes in red

RAW – “In Mexico we have a word for sushi – BAIT”
Jose Simon

CURED TASMANIAN OCEAN TROUT	16
scallop \ endive \ preserved Meyer lemon	
HAMACHI CRUDO	12
yuzu \ olive oil powder \ wasabi \ scallion	
CUBERA SNAPPER SALAD	10
butternut dashi \ orange \ fennel \ chive	
LOBSTER SALAD	12
gazpacho \ endive \ lemon zest \ crème fraiche	
SHRIMP COCKTAIL	3 ea
white Canaveral shrimp \ housemade cocktail sauce	
1 HR CURED SNAPPER	10
miso salt \ mandarin \ tabiko	
SPICY TUNA BOMB	12
sushi rice \ spicy tuna \ dried chili \ togarashi	

SMALL

SHORT RIB SOFT TACO	16
horseradish sour cream \ scallion	
WARM VEAL RILET	18
slow poached duck egg \ pickled horseradish \ toast	
THAI CURRIED MUSSELS	15
crispy sushi rice \ lime \ coconut milk broth	
VEAL KIDNEYS	12
heirloom tomato chutney \ burnt butter \ sage	
PORK BELLY HOT POT	13
poached duck egg \ pulled pork \ ginger	
BEEF CHEEK	14
smoked tomato \ cauliflower \ celery leaf	
FRIED SQUID	10
scallion \ ginger \ enoki \ cilantro	

ROBATA – “Throw another shrimp on the Barbie”

	Unknown Aussie
OCTOPUS	12
chorizo \ smoked tomato	
PORK BELLY	10
pickled fennel \ chili sauce	
KOREAN HANGER STEAK	10
citrus soy \ kimchi scallion	
DAY BOAT SCALLOPS	14
butternut dashi \ pumpkin seeds \ lime zest	
LAMB ZATAR	16
cucumber dill salad	
CAULIFLOWER	6
green harissa	
ASPARAGUS	5
miso truffle butter	
EGGPLANT	5
romesco	

SKEWERS

CHICKEN THIGH	6
onion \ skin \ tare	
BACON WRAPPED ENOKI	6
LOCAL SHRIMP	8
shishito pepper \ garlic butter \ lime	
DUCK OYSTER	14

LARGE

24 OZ PORTERHOUSE	45
Japanese marinated \ vine tomato	
WHOLE FISH OF THE DAY	PA
steamed \ grilled	