



Signature Wagyu Degustation

*Natural oyster, shallot mignonette
Puffed beef tendon, miso mayo, pickled cucumber
Kingfish ceviche tartlet, almond gazpacho, rhubarb*

Sher F1 Wagyu Tenderloin tataki,
pickled vegetables, ponzu, fresh Tasmanian wasabi

Wagyu rib fingers,
salsa verde, chilli aioli

Mayura Station Wagyu karubi,
spring onion relish, cucumber, char-siu glaze

Wagyu Duo;
*Kagoshima Full Blood Wagyu A5 100g
Sher F1 Wagyu, Tenderloin 100g,*
pickled shallot, foie gras & potato cream,
pepper sauce

Whipped Cheesecake,
vanilla shortbread, blueberry compote,
burnt honey ice cream

Menu 320 per person

Wine match;

Premium 120

A range of classic, esoteric and experimental wine series showcasing a captivating selection of well-known and unique styles.

Prestige 200

A bespoke selection from esteemed wineries in both the renowned New World and Old World regions. We explore a diverse array of varietals, styles and regions, encompassing both popular and lesser-known gems.

Museum Collection 450

A discovery of classic and established wine styles sourced from iconic wineries in both the New and Old World regions. This carefully curated selection includes thoughtfully aged wines sourced from highly rated vintages, offering a truly extraordinary wine experience.