



SECONDARY CUTS DEGUSTATION _____

Celebrating the unique flavours of Secondary Wagyu cuts.

SNACKS

*Puffed **beef tendon**, miso mayo, pickled cucumber*

*Sher Wagyu **rump** tartare, basil emulsion, parmesan cracker*

RIB FINGERS (2GR Wagyu),
tamarind glaze, burnt onion, curry leaf

TRI-TIP (Mayura Station),
king brown mushroom, yuzu kosho, tare glaze

KARUBI (Mayura Station)
smoky miso eggplant, chimichurri, puffed wild rice

DENVER (Rangers Valley Infinite)
RUMP CAP (Black Opal F1 Wagyu)
... mash potato, pepper sauce

Petit Four

MENU 185 per guest

Menu available Tuesday to Thursday only.

To be enjoyed minimum by the whole table.