

LOBBY BAR MENU

OUR MENU IS DESIGNED TO SHARE AND PAIR. CHOOSE ITEMS TO SUIT YOUR MOOD OR ASK OUR STAFF TO CURATE A SELECTION OF DISHES FOR YOUR TASTE.

APPETISERS AND SNACKS

OYSTER / lemon / cabernet vinegar	4.5
NDUJA / sourdough / olive oil*	12
DUCK LIVER PARFAIT / brioche / pickle*	13
BUFFALO STRACCIATELLA / chinese greens / burnt coconut sourdough* (CD)	13
SICILIAN OLIVES / grilled capsicum / sourdough bites*	14
CRISPY EGGPLANT / tahini and sweet miso dip	9

VEGETABLES AND SALAD

CORN BITES / teriyaki mayo / salted ricotta / togarashi (CD)	11
POACHED BEETROOT / orange dressing / fresh radish*	12
BROCCOLINI / char grilled / truffle mayo / nori furikake (CD)	7
CUCUMBER SALAD / fennel / chilli*	9
COUS COUS SALAD / grilled capsicum / chickpea / cabernet dressing	12
CRISPY BABY POTATOES / togarashi / bonito cream* (CD)	11

FISH, POULTRY AND MEAT

HIRAMASA KINGFISH SASHIMI / white kimchi / green chilli / chive oil*	14
YELLOWFIN TUNA CEVICHE / avocado / green chilli / squid ink tostada (3)	16
OCEAN TROUT / seared / crispy sushi rice / tartare / sweet soy	18
KING PRAWN BAO / pickled cucumber / corriander / harissa mayo (1)	11
BRAISED OCTOPUS / soy and spicy daikon / spring onion*	14
CRAB TAGLIATELLE / sliced zucchini flower / blue swimmer crab	24
MARKET FISH FILLET / maldon sea salt / fresh lime*	MP
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CHICKEN WING YAKITORI / char grilled / fresh lime (2)	16
DUCK AND CHICKEN TSUKUNE / soy and egg dipping sauce (2)	18
LAMB RACK / char grilled / chilli / shallot / apple salsa*	18
BLACK MARKET ANGUS TRI TRIP 150g / char grilled / fresh lime*	24
PORK RACK / char grilled / pickled carrot / samjang dressing	24

DESSERTS AND DIGESTIFS

PORT GLAZED CHARRED PEACH / mascarpone cream / puff pastry / pecan* (CD)	14
LIGHT RICE PUDDING / fresh mango / coconut sorbet / lemon balm* (CD)	14
BLACK SESAME SPONGE / marmalade / blood orange sorbet / chocolate cream (CD)	14
DIGESTIF BEVERAGES / see drinks menu for full list	