

Chef's Suggestion

550k / Person

TO START

Chicken Liver Pate Pita biscuit, mango chutney, dukkah

Red Snapper Ceviche Mezcal x Gochugaru dressing, burnt watermelon, white snow mushroom

Clam Curry butter, fennel, Nashville spices, trout roe, sourdough, bronze fennel

MAINS

Grilled Snapper With coconut curry, snake beans, aromatics

Pure Black Angus MB 5+ Ribeye Curry fried onion, soy truffle ju, kale

SIDES

Kale Salad House made ricotta, white wine emulsion, bacon crumb

Bloomed Onion Bhaji Curry batter, labneh

SWEETS

Sticky Toffee Pudding Butterscotch sauce, vanilla ice cream, nuts brittle



shared by 4 persons

Menu 350k / Person

TO START

Beef Tartare Grass-fed beef Coal roasted bone marrow, black garlic,
burnt capsicum, cured egg

Grilled Corn On The Cob Fermented chili aioli, parmesan, spice dust
500 GR Smoked Pork Ribs Gochugaru glaze, toasted sesame, green onions

MAINS

Roasted Spring Chicken Chilli jam, charred cabbage, citrus aromatic oil

Belly Chop Hung roasted pork belly rib, roasted cauliflower puree,
charred baby kailan, chicharrones, Nashville oil

Sharing Smoke Platter 100g brisket, 100g pulled pork, 100g pulled beef, 100g pulled
mushroom, serve with grilled pineapple, bourbon BBQ, chimichurri, white BBQ
and burnt fermented chili

Charred Greens Mixed local vegetables with chimichurri

Triple Cooked Potatoes Garlic and chili crumb

shared by 4 persons

Menu 250k / Person

TO START

Bluefin Tuna On Rice Crispy Gochujang aioli, cornichon, capers, pickled ginger torch

Grilled Calamari Harissa, chickpea, crispy kale, candied lemon

Pumpkin And Lemon Ricotta Coal roasted pumpkin, house made ricotta,
nutmeg dressing, fried sage and curry candied pepita

Grilled Prawn Jimbaran king prawn, salsa verde, sweet pickled onion, paprika oil

MAINS

Charred Cauliflower Fire baked pita bread, cashew hummus, moroccan spice, preserved lemon

Fish Of The Day Grilled fish filet, charred snake beans, coconut curry and aromatics

Sharing Smoke Platter 1qt smoked chicken thigh, 100g brisket, 100g pork belly, 100g pulled
mushroom, serve with grilled pineapple, bourbon BBQ, chimichurri, white BBQ
and burnt fermented chili

Ash Baked Carrot Garlic infused honey, dukkah, smoked labneh

Leafy Green Salad Romaine lettuce, mixed herbs, sumac dressing

shared by 4 persons