



TASTING NOTES

All our SMALL meals can be enjoyed individually or mostly shared for two people.

All our LARGE meals are best accompaniment with sides, enjoyed individually or shared together.

Our desserts are designed and created not to be shared, because no one really likes to share dessert.

DRY-AGEING BEEF

It is from days long past that we often find the most delicious culinary serendipity; and the technique of dry-ageing is one such example.

We dry-age our own cuts of meat on premises in a controlled environment for between four to eight weeks. As the moisture slowly evaporates from the beef. A protective layer forms around the cut; this is not mould but rather a hard, dark crust. This process helps intensify the flavour, yielding that elusive fifth umami flavour – and the beef becomes more relaxed and far more tender than it would be completely fresh. As the piece of meat matures it develops those deeper, stronger, beefier flavours that we look for in a great cut of meat.

FROM OUR FARM

We grow and harvest all herbs, tomatoes and other beautiful produce from our nearby permaculture farm.

CHEESE

Our cheeses are sourced and selected from some of the finest cheese makers in Australia, Europe and around the world.

BARELY BUZZED

An American original from Utah. Barely Buzzed is a cheddar-style cheese made with Jersey milk. Coffee beans and lavender buds are ground together and rubbed into the rind giving the cheese notes of butterscotch and caramel. Aged for 6 to 8 months.

HOUSE CULTURED BUTTER

This 2-day process of culturing and churning is part of our daily undertaking in the kitchen. Turn into this beautiful silky butter.

ORANGE KOSHO

A Japanese citrus paste made from the rind of citrus, chilli and salt – almost like a savoury marmalade.

AMAEBI PRAWN

This deep sea little red prawn is caught in Western Australia and is known for its incredibly sweet taste. Amazing little specie that is best eaten raw.

FISH BONE GARUM

Garum is a fermented sauce made from small, whole, salted fish, or mixtures of leftover fish and crustaceans. We make ours in-house fermented for 10 days.

KOJI RICE

Fermented cooked rice or grains. We use this ingredient to make our miso's, garums, tenderise meat or make our soy sauces.

SHIO-KOJI

A Japanese marinade/paste made from koji rice - fermented in-house for 10 days. Shio-koji breaks down the proteins to bring out some umami flavours, we use this process to tenderise meat and fish.

MAPLE SHOYU

Shoyu means soy sauce in the Japanese language. Ours is made of roast chicken, soy sauce and maple syrup, brushed onto our dishes cooked over the hibachi charcoal.

AJO BLANCO

A traditional Spanish a cold soup made of blanched almonds, sourdough, garlic and olive oil.

NATIVE FURIKAKE

A Japanese seasoning typically made with sesame seeds, nori, salt, sugar. We created the Aussie version with Australian native spices.

SORGHUM

An ancient cereal grain originated and native to Africa.

LACTO-PORCINI

We naturally ferment mushrooms for up to 7 days. This create a very earthy and sour taste

**“THE FOUNDATION OF GOOD COOKING IS TO SOURCE
THE FINEST PRODUCE AVAILABLE AT THE TIME”**

ROEL VAN CAMP