

A Journey of Sustainability

BEETROOT LEAF | EBI | KANGAROO | HEAD CHEESE
DREW'S CHARCUTERIE | IPA SOURDOUGH

UNI

TROUT ROE, GRAPEFRUIT & FISH SOY PANNA COTTA

HOKKAIDO SCALLOP (SUPPLEMENT – 28)

PEAR, LEMON & GARLIC

CUTTLEFISH

KELP, BUCKWHEAT & BROTH

AGED TURBOT

LIVER, SMOKED BONE BROTH, BUSHI & GARUM

DRY AGED, GRASS FED BEEF

BLACKMORE WAGYU (SUPPLEMENT – 40)

SALT BAKED POTATO, CAVIAR & VINEGAR CREAM

SUNCHOKE

DARK CHOCOLATE & STRAWBERRIES

EL TORO ORCHARD - A TRIBUTE TO MY FAMILY FARM

LACTO FERMENTED APPLE, GINGER & APPLE SORBET

CANDY CART

FAIRY BREAD | CASSIS | GOLDEN GAYTIME | ANZAC BISCUIT

188

WINE PAIRING 3/5 GLASSES – 80/110

NON-ALCOHOLIC PAIRING 3/5 GLASSES – 38/58



AN EXPERIENCE | DESIGNED BY
CHEF-OWNER DREW NOCENTE

#SALTEDANDHUNG
#UNLISTEDCOLLECTION

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& HUNG