



**SET MENU \$75**  
**ADD WINE PAIRING \$49**

*HOMEMADE SOURDOUGH BREAD*  
roasted leek butter

*BEEF TARTARE*  
honey mustard, fermented daikon, parmesan snow,  
truffle mascarpone, sourdough crisps  
- Rosé 2022 -

*CONFIT MUSHROOMS SKEWERS*  
red wine glaze, cashew dip, mushrooms ketchup, soy  
shiitake, pangrattato  
- Reserve Syrah 2020 -

*MARKET FISH*  
beurre blanc, milk braised fennel, fennel jam, celery,  
citrus dressing  
- Reserve Chardonnay 2022 -

*PASSAGE ROCK'S LEMON CHEESECAKE*  
lemon curd, cream cheese mousse, almond crumble,  
candied citrus, gin  
- Late Harvest Viognier 2021 -

**WINE PAIRING APPETISER \$28**

MISO BAKED OYSTER - CURED KINGFISH -  
BEEF TSUKUNE - GOAT CHEESE PUFF

**SNACKS**

*SOURDOUGH BREAD | \$12*  
with honey garlic butter

*KARAAGE CHICKEN | \$21*  
seaweed salad, wasabi mayo, sushi ginger, Lumpfish  
caviar

*FRIES | \$12*  
served with aioli

*CHEESE PLATE | \$14*  
Whitestone Mt Domett Brie, quince paste, fresh fruit,  
nuts and crackers