

M O N S T E R

FEED ME

\$85 PER PERSON

TO SHARE

WINE PAIRING

\$55 PER PERSON

EDAMAME

sesame, chili salt (VG/GF/DF/NF)

WATERMELON CRUDO

green chili, scallion, goats curd, wattleseed lavosh

(VGO/GFO/DFO/NF)

2023 Mayfield Sparling Cuvee, Orange NSW

CRISPY TOFU

chili jam, coconut, coriander, vietnamese mint

(VG/GF/DF/NF)

SAN CHOI BOW

lettuce, mushroom XO, fried shallots

(VG/GF/DF/NFO)

2022 Linear Estate Gruner Veltliner, Murrumbateman NSW

OYSTER MUSHROOM SKEWER

pinchos morunos, capsicum mojo rojo, lemon

(VG/GF/DF/NF)

BRAZILIAN COLESLAW

lime dressing, charred corn, cabbage, crisp tortilla

(VG/GFO/DF/NF)

POTATAS BRAVOS

aioli, smoked tomato, fermented chili

(VG/GF/DF/NF)

2022 Somos Aglianico, McLaren Vale SA

CHOCOLATE MESS

salted caramel ice cream, ganache, dried meringue

(GFO/NF)

Gonzalez Byass 'Nectar' Pedro Ximenez, Jerez SPAIN