

BREAD, SOUP & OYSTER

Sour dough roll 4

Crusty hot baked loaf, w/ Lewis Road smoked butter 12

Chameleon Soup 15

Aromatic fresh fish broth, roast vermicelli, edamame, enoki mushroom, lime 20

Six Oysters freshly shucked, natural w/ chardonnay vinegar mignonette,
ponzu cucumber granita 27

Seared yellow fin tuna, tempura vegetables, miso mayo, wasabi pea dust, daikon 28

West coast whitebait, green beans, bacon & shallot, fennel & parsley, tomato 28

Aged beef tenderloin w/ black garlic mash, carrot pickle, shiitake,
asparagus, edamame salad, umami butter 28

Roast snapper, lemon thyme crust, taramosalata, tomato vinaigrette, pearla crush 28

Duck breast twice cooked, parsnip puree, red wine pear, watercress,
wild thyme honey roasted walnuts 28

Beer battered fish w/ tartare sauce, tomato sauce, organic salad and shoestring fries 26

Green pea risotto, almonds, red leicester, pomme-granite, rocket, pecorino 28

ALL INDIVIDUAL SEASONAL PLATES ARE PORTIONED BETWEEN ENTREE AND MAIN SIZES

SIDES

Asparagus, truffled feta, spiced almonds,
black olive crumb

11

Shoestring Fries w/ truffle, parmesan &
black garlic aioli

Organic salad leaves, avocado, cherry
tomatoes & raspberry vinaigrette

Fennel, whitlof, pickled grape, red onion,
parsley, dill, mint, almond

BUSINESS LUNCH

29

Prix fixe item of the day with your choice of side, followed by hand-crafted espresso coffee by Vittoria Coffee or one of the many traditional and herbal teas from TWG.

Available Monday – Friday

CHEF DE CUISINE

PAUL LIMACHER