

RAMBLR

Salt & pepper bug sandwich, iceberg, tartare sauce 14

Sticky eggplant, shiitake & black bean sauce, sweet corn velouté, lemon verbena 15

Calamari noodles, smoked bone marrow, kimchi 18

Pork & prawn ravioli, sweet & sour chilli, pork consommé 17

Chinese bolognese, thick cut noodles, scallions 22

Crab noodles, master stock, garlic butter, bottarga 30

Mushroom ramen, smoked mushroom duxelle, pecorino, yolk, fried shallots 18

Whole salt & pepper fried baby snapper, xo sauce 28

Smoked cauliflower, miso glaze, sugar snap & herb salad 17

Korean style charcoal poussin 26

28 day dry aged Tomahawk, chilli sichuan escargot 90

Charcoal BBQ vegetables, lemon, macadamia cream, chilli oil 19

Kohlrabi & green papaya salad, crushed peanuts, chilli 12

Iceberg salad, salted cod roe aioli, grapes 14

Baked egg custard, passionfruit & blueberry caramel 16

Pear tart tatin, vanilla gelato 20

Pumpkin custard cheesecake, white chocolate ice cream 15

Blood plum tartare, hemp seed & olive oil crumble, coconut sorbet 14

*menu is subject to change due to availability at market