

# core

restaurant & bar

## à la carte menu

Lease 91 oysters natural, black truffle caviar, aged sherry vinegar 5ea / \$22½ doz

House cultured kefir yoghurt, white peach gel, nasturtium salsa verde, compressed grape GF \$18

Tomato and miso ratatouille, gazpacho gel, romesco salsa, smoked eggplant, crispy basil GF \$18

Scallop ceviche, minted cucumber, Lime gel, Gin and tonic foam, bottarga GF/DF \$21

Pirates bay octopus terrine, konbu dashi, kimchi, shiitake puree, ponzu gel, toasted laver GF/DF \$22

Smoked duck breast, beetroot caramel, beetroot raisins, sultana soubise, beetroot glass GF/DF \$25

Soy glazed pork belly, peanut puree, pork floss, peanut snow, fried bao dumpling GF/DF \$27

Slow cooked beef brisket, PX jus, chimmi churri, black garlic, mozzarella croquette GF/DF \$27

Passionfruit and white chocolate, kalamansi, meringue, pistachio and raspberry crisps GF \$18

Crisp dark chocolate with hazelnut parfait, malted milk and smoke whisky caramel GF \$18

Local cheese selection for two, dried fruits, lavoush, candied nuts \$28

Ask about our Chef's Choice Degustation  
5 Course \$80

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## 5 course \$80

Tomato and miso ratatouille with gazpacho gel,  
hazelnuts, smoked egg plant,  
romesco salsa with basil and thyme GF

Scallop ceviche with minted  
cucumber, gin and tonic foam,  
lime gel and bottarga GF/DF

Pirates bay octopus terrine, konbu dashi, kimchi,  
shiitake puree, ponzu gel, toasted laver GF/DF

Soy glazed pork belly, peanut puree, pork floss,  
peanut snow, fried bao dumpling GF/DF

Passionfruit and white chocolate mousse with  
kalamansi curd, meringue, pistachio  
and raspberry crisps GF