

ENNUI

Sourdough & Whipped Yoghurt Butter	6 ea.
Steamed Oyster, Champagne Sauce, Tobiko	8 ea.
Smoked Tomatoes, Labne, Seaweed Crisp	10 ea.
Seared Scallop, Dashi Butter, Avruga	15 ea.
Polenta, Sage Mayo, Puffed Sorghum	9 ea.
Chicken Liver Parfait, Plum Jelly, Burnt Onion	15 ea.
Scampi San Choy Bao, Chestnut Mushroom	42
Confit Carrot, Stracciatella, Yeast	28
Chicken Wings, Nduja, Herb Mayo	27
Beef Tartare, Horseradish, Wakame	32
Kingfish Collar, Fermented Jalapeño, Lemon	30
Tempura Mushrooms, Porcini Risotto, Black Barley	41
Duck ENNUI, Bone Sauce, Beets & Cherry	65
Whole Flounder, Fennel, Caper & Espelette	88
Angus MB3+ Ribeye, Pepper Sauce, Wasabina	22/100g
Block 11 Leaves, Pickles, Vinaigrette	16
Cucumbers, Honeydew Melon, Almond, Garlic	18
Potato Galette, Hollandaise	20
Frites, Aioli	16

*All card payments incur a 1.6% surcharge
Please let your waiter know if you have any food allergies*

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SEASONAL MENU \$95pp

SNACKS

Polenta, Pickled Sage Mayo, Puffed Sorghum

Chicken Liver Parfait, Plum Jelly, Burnt Onion

Steamed Oyster in Champagne Sauce, Tobiko +8 ea.

Seared Scallop, Dashi Butter, Avruga +13 ea.

ENTREE

Confit Carrot, Stracciatella, Yeast

Sourdough & Whipped Yoghurt Butter

Scampi San Choy Bao, Chestnut Mushrooms +42 per serve

MAIN

Tempura Mushrooms, Porcini Risotto

MB4+ Angus Tri-Tip Steak, Pepper Sauce, Grilled Shallot

Block 11 Leaves, Pickles, Vinaigrette

Duck ENNUI, Bone Sauce, Beets & Cherry +49 per serve

DESSERT

Chocolate Crèmeux, Hazelnut, Orange

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