

Summer EXP_ by SUNDA

to start -

sydney rock oysters, horseradish, ginger flower, rice vinegar	5
compressed piel de sapo melon, smoked chilli salt	12
crudo - hiramasa kingfish, preserved lemon, peach, caper berries	22
salt and pepper tofu puffs, crudites, fermented tofu bagna cauda	16
curry spiced blooming onion, cacio e pepe and coconut mayo, pickles	15
burrata cheese, 'nasi lemak condiments'	26
prawn toast, red curry marie rose sauce, radicchio, basil	28
smoked octopus, parsley, lemon, turmeric tartare, fennel	28
roasted bone marrow, onion rendang, green sambal, cassava focaccia	18

rice and noodles -

hand cut noodles, 'aglio e olio', fermented black bean, soybeans	20
koshihikari congee, spanner crab, summer greens, pumpkin seed	22
egg noodles, mustard leaf, 'nduja xo, rice pangrattato	25

mains

roasted cauliflower, brown butter, capers, sage	20
baked baby snapper, tamarind butter, cannellini beans, chilli	38
wagyu beef cheek, balsamic, sherry vinegar, onion	40

vegetables

gem lettuce, hot and sour vincotto, anchovy, macadamia	14
asparagus, ricotta, chilli jam, chinese sausage	19
grilled broccolini, almond, tamarind, frisee	18

sweets

tiramisu, vietnamese coffee, wattleseed, coconut	15
freshly churned soft serve	8
pandan, roasted peanut, caramelised white chocolate	