



ART X JAPANESE
WABI SABI – PERFECTLY IMPERFECT

TUE 23 AUG

- 1ST Moreton Bay Oyster, white strawberry umeboshi,
house made chardonnay vinegar
PALETTE Anekawa Raw fish selection to start with Palette Shoyu
*Mini martini – Nikka Coffey Gin with Saison Vermouth,
maraschino, salted lemon peel.*
- 2ND Charcoal cooked Urban Valley mushroom
ANEKAWA Food waste miso, pickled vegetables from last season
Miyako – Bijin Shuzō -Pink Label
- 3RD “B grade” mud crab, watermelon radish, lemon myrtle kombucha,
blue quandong, pandan
PALETTE Dry Ice florals?
Kidoizumi Shuzō – AFS
- 4TH Rocky Point Aquaculture Grouper
ANEKAWA Yuzu Kosho dashi sauce, Tasmanian wasabi
Moriki Shuzō - Suppin Rumiko no Sake – Junmai Ginjo
- 5TH Burrawong Gaian Duck cooked slowly over fire
ANEKAWA Radicchio, caramelised turnip, house fermented grape sauce
Terada Honke Katori 90
- DESSERT Textures of mandarin
ANEKAWA
- DESSERT “Trash bomb”
PALETTE *Pet Nat*
- Petit fores
Fish fat fudge
House-made Kumquat-shu