

MENU

Dinner



ANALOG
MOSMAN

Zensai

Oyster - Pacific oyster, yuzu crème fraiche, lemon and lime zest	GF	10
Salmon Taco - Raw salmon, japanese mustard, miso vinegarette with chives		9
Wagyu Taco - Marinated wagyu beef in yakiniku sauce, white and spring onion		14

Entree

Kingfish Ponzu - Sliced raw kingfish, yuzu and mandarin ponzu, micro coriander, olive oil	MGF	23
Tuna - Bluefin tuna sashimi, avocado guacamole, soy froth, wasabi oil, dashi ponzu, mixed herbs		18
Grilled Scallop - Hokkaido Scallop, nori beurre blanc, mixed herbs, mushroom, chives	GF	25
Grilled Romain Lettuce - Romain lettuce, olive oil, balsamic glaze	GF MV	18
Tomato Terrine - Tomato consommé terrine, coriander oil, jalapeno toum, mixed herbs	GF V	16

Main

Koji Chicken - Marinated chicken thigh in shio koji, quinoa salad, yuzu yoghurt mayo	GF	30
Grilled Salmon - Tasmanian salmon, teriyaki sauce, micro herbs, grilled zucchini, radish, cherry tomato, ice plants	MGF	38
Kingfish Steak - Hiramasa kingfish, dashi broth, scallion oil, heartleaf ice plants, micro herbs	MGF	39
Angus Tenderloin Steak - Tenderloin, teriyaki sauce, wasabi, mushrooms	MGF	52
Wagyu Steak - Wagyu strip loin MBS 7+, mushroom, bordelaise sauce, burnt cauliflower puree	GF	82
Cauliflower Jalapeno - Grilled cauliflower, jalapeno dressing, dried coriander	GF V	22

Sides

Chips with Ao Nori	GF CC	12
Plain or Rye Sourdough, Gluten Free Farmhouse with olive oil & balsamic		8

GF – Gluten Free (Coeliac Friendly) MGF – Can Be Modified Gluten Free CC – Cross Contamination

V – Vegan MV – Can Be Modified Vegan

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