

# MENU

## Lunch



**ANALOG**  
MOSMAN

## Small Dish

Oyster - Pacific oyster, yuzu crème fraiche, lemon and lime zest	GF	10
Romain Lettuce Salad - Parmigiano cheese, romaine lettuce, olive oil, pine nut, baby radish, red onion, 6 years aged balsamic	GF MV	18
Tuna Tartar Sandwich - Raw bluefin tuna, onion, garlic, olive, thin toast, wasabi crème fraiche, chive, shiso	MGF	23
Kingfish Ponzu - Sliced raw kingfish, yuzu and mandarin ponzu, micro coriander, olive oil	MGF	23
Scallop Carpaccio - Hokkaido scallop, saikyo miso dressing, cherry tomato, baby radish, pickled cucumber		26

## 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
Angus Tenderloin Steak - Tenderloin, teriyaki sauce, wasabi, mushrooms	MGF	52
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

## Dessert

Vanilla ice cream	GF	9
Matcha ice cream	GF	9
Miso ice cream	GF	9
Mango sorbet	GF V	9

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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