

MENU

Dinner

5.30pm – 9pm



ANALOG
MOSMAN

Zensai

Salmon Taco - Raw salmon, japanese mustard, miso vinegarette with chives		9
Lobster Taco - Jalapeno toum, onion		16
Eggplant Tempura - Long sliced eggplant, vegan tempura batter, den miso	GF V	14
Wagyu Truffle Croquette - Wagyu mince, truffle salsa, wasabi aioli		9

Entree

Kingfish Ponzu - Sliced raw kingfish, yuzu and mandarin ponzu, micro coriander, olive oil	MGF	23
Ama Ebi - Carid prawn sashimi, dashi bechamel, dehydrated chili oil, sesame seeds, chives red garnet, garlic flower, wasabi cream fraiche	MGF	25
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
King Prawn - Grilled king prawn, ahijo sauce	GF	29

Main

Baked Salmon - Tasmanian salmon miso zuke, karasumi, ice plants, radish, wasabi leaf	GF	38
Grilled Kingfish - Hiramasa kingfish, creamy celery sauce, scallion oil, pickled shiso radish, ice plants		39
Lobster - Lobster tail, bisque sauce, quinoa salad, ice plants	GF	63
Angus Tenderloin Steak - Tenderloin, burnt cauliflower puree, wasabi pepper sauce, micro shiso leaves, mushrooms	GF	52
Grilled Duck Breast - Duck breast, mandarin miso sauce, grilled mandarin, yuzu yoghurt, karkalla		43
Eringi - Grilled king brown mushroom, nasturtium, carrot, shallot, carrot puree, yuzu dressing	MGF V	28

Sides

Chips with Ao Nori	GF CC	12
Sweet Potato Chips	GF CC	16
Plain Sourdough, Rye Sourdough or Gluten Free Farmhouse with umami butter& 6 years aged balsamic with olive oil		8

Kids – Under 12's

Paccheri Margherita - Paccheri, marinara sauce, tomato, basil, olive oil, oregano, mozzarella cream 19

Dessert

Gyuhi Mochi - Gyuhi mochi, koshi an, strawberry, raspberry sorbet 19

Vanilla Whisky - Coffee Sabayon, vanilla ice cream, whisky foam, crumbles, Matcha Mochi waffle 19

Affogato - Vanilla gelato & espresso 14

Liqueur - Frangelico, Amaretto or Baileys (20ml) 9

Vanilla Ice Cream 9

Matcha Ice Cream 9

Raspberry 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

10% Surcharge on Sunday - 15% Surcharge on Public Holidays