

Group Menu

2 Course \$65pp (entrée and main course *or* main course and dessert)

3 Course \$85pp (entrée, main course and dessert)

Bookings for 15+ guests | Pre-order and pre-payment is essential

entrées (select 1 item)

Shark Bay Scallop, native lemon thyme, pepper berry & citrus butter | nf

La Delizia Burrata, heirloom tomato, bush tomato balsamic | gf, nf, v

'Futari' Wagyu Beef Croquette, potato emulsion, Japanese BBQ sauce | nf

mains (select 1 item)

Japanese Traditional 'Futari' FullBlood Wagyu Beef Denver Steak (220g), roasted grape tomato & chargrilled broccolini, Chimichuri sauce | df, gf, nf

Free Range Chicken Breast, crispy skin, parsnip velvet, forest mushroom, chicken jus | gf, nf

Kimberley Barramundi, native lemon pepper crust, ancient grains, bush tomato chutney | nf

desserts (select 1 item)

Exotic Layer Cake, bourbon vanilla mousse, lime coconut sorbet | gf, v

Semifreddo Pistachio, rhubarb & strawberry compote, white chocolate espuma | gf, v

二人
FUTARI
FULLBLOOD WAGYU BEEF
WESTERN AUSTRALIA

Public holidays incur a 10% surcharge

df - dairy free | gf - gluten free* | nf - nut free* | v - vegetarian

*Although this dish is prepared with gluten or nut-free products, we cannot guarantee 100% gluten or nut-free as the dish is prepared in kitchens that also use gluten products and nuts. Please inform your waiter if you have severe allergies.