



Teja

*Whole table participation required
2 pax minimum - 550++ per person*

TO START

- House baked focaccia** - fermented honey butter
Flores oyster Flambadou - dry aged beef fat, Tosazu dressing
Blue Swimmer Crab - danish rye, smoked crème fraiche, avrugia caviar
Yellow Fin Tuna Crudo - soffrito, smoked tonnato, lemon
Teja ceviche - Cucumber, Pomelo nam jim, Smoked coconut, Fish mata crackers

MAIN

- Charcoal Chicken** - Smoked pimento yoghurt, Ras El Hanout, Brown butter
24 Day Dry Aged Yellow Fin Tuna 300g -chilli kosho, kombu, native furikake, kale

SIDES

- Heirloom Tomatoes** - sumac onions, aged cheese, ricotta cream, basil
Duck Fat Potatoes - aioli, lemon

DESSERT

- Island Raspberry Parfit** - house sorbet, strawberry, gel
Sparkeling Lazarus Pulp, The alter ego NV

All menu items are subject to 10% Tax & 6% Service





Teja

*Whole table participation required
2 pax minimum - 850++ per person*

TO START

- House baked focaccia** - fermented honey butter
- Flores oyster Flambadou** - dry aged beef fat, Tosazu dressing
- Yellow Fin Tuna Crudo** - soffrito, smoked tonnato, lemon
- Angus Beef Carpaccio** - tonnato, jus, toasted rye
- Teja ceviche** - Cucumber, Pomelo nam jim, Smoked coconut, Fish mata crackers

MAIN

- Charcoal Chicken** - Smoked pimento yoghurt, Ras El Hanout, Brown butter
- Australian Black Angus 300g Striploin** - king oyster mushroom, mushroom ketchup, truffled jus

SIDES

- Heirloom Tomatoes** - sumac onions, aged cheese, ricotta cream, basil
- Duck Fat Potatoes** - aioli, lemon

DESSERT

- Island Raspberry Parfit** - house sorbet, strawberry, gelSparkeling Lazarus Pulp, The alter ego NV

All menu items are subject to 10% Tax & 6% Service

