

Rosemary sourdough, cultured wild thyme & honey butter	5.0
Appellation Oyster – natural	5.0
Appellation Oyster, yuzu, brown rice miso	6.5
Smoked eel, PX prune, potato, ink & vinegar	6.5
Boquerones anchovy, caramelised apple vinegar, spring onion	12.5
Raw milk fontina custard, malted onion, fresh Australian black truffle	12.5
Veal sweetbreads, teriyaki, crispy salt & vinegar rice, tomato kasundi	14.0
Sake washed Hokkaido scallop, smoked mussel cream, macadamia nam prik	15.0
Heirloom tomatoes, ajo blanco, pickled garlic, panzanella, parsley	18.0
Yellowfin tuna, yuzu kosho, soured cream, pickled turnip	26.0
Duck leg braised in bbq'd plum hoisin, crispy wonton, smoked kombu emulsion	28.0
Confit & charred celeriac, Jerusalem artichoke, warm potato & truffle mousse, pepitas	29.0
Borrowdale pork collar, apple remoulade, black garlic, trotter & Madeira sauce	32.0
Line caught fish, urban valley mushrooms, bonito butter sauce, saltbush	41.0
Slow cooked 2GR wagyu short rib MB9+, foie gras, caramelised Cipollini onion, parsnip	43.0
Crispy potatoes, fermented honey & truffle vinaigrette	14.0
Baby gem, wholegrain mustard, palm sugar, crispy shallot	12.0
Chefs menu to share	85.0

GOMA RESTAURANT

All dietaries can be accommodated. Please inform our wait staff of any allergies.

Almond croissant ice cream, preserved cherry, cocoa nib & pistachio praline | 17

Coconut rice ice cream, raspberry, elderflower, muscovado | 18

Whipped Summer land camel cheesecake, Manuka honey, rhubarb, white chocolate | 18

Roast chicken fat & milk jam fudge, caramelised chocolate | 4.0

2012 Terre & Terre Late Harvest Pinot Gris, Wrattenbully. SA | 10|78

2019 Albino Rocca Moscato D'asti, Piedmont, Italy | 15|92

Kiku-Masamune Umeshu Aged 3 years | 12

Fernet-Branca, Milan, Italy | 13

Hennessy V.S.O.P, Cognac, France | 15

Laphroaig Single Malt 10 year old, Islay, Scotland | 16

AllPress – fresh brewed coffee | 5 (unlimited cups)

Tea Drop | 5

English Breakfast, Earl Grey, Malabar Chai, Lemongrass & Ginger,

Chamomile, Honeydew Green

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