



Restaurant

Menu

Xinjiang Cauli Blossom, Soubise, Chilli Jam , Radish, Aged Gouda v <i>gf dfor</i>	16
Hot & Sour Heirloom Tomato, Perilla Tempura, Tofu, Wasabi Pea v <i>gf df</i>	18
Kingfish Crudo, Fermented Tomato, Avocado, Daikon, Rice Paper <i>gf df</i>	21
Pumpkin Wontons, Smoked Pumpkin Cream, Currant, Pepita v <i>dfor</i>	20/29
Brisbane Valley Quail, King Oyster Mushroom, Parsnip, Blueberry <i>gf df</i>	25/45
Whole Roasted Broccoli, Broccoli Puree, Hazelnut, Kale, Maple v <i>gf df</i>	15/29
Crispy Pork Belly, Smoked Eggplant, Grape, Almond, Salted Lemon <i>gf df</i>	36
Charcoal Market Beef, Miso Honey Butter, Jus, Mirbelia Organic Greens <i>gf</i>	POA

Sweets

Chocolate Gelato, Torched Meringue, Pecan, Passionfruit, Blood Orange <i>gf df</i>	14
'The Malt Brownie' Smoked Miso Caramel, Honeycomb, Blackberry	15

*With a changing world our promise to you is to continue to bring you a fresh and inspired menu
by sourcing as much as we can locally.*

Please take a moment to sit back, relax and enjoy a small escape for a while.



6 Course Tasting Menu

Omnivore

Kingfish Crudo, Fermented Tomato, Avocado, Daikon, Rice Paper
Halo Vera Fizz: Vedrenne Liqueur D' Aloe, Pizzini Prosecco, Pandan

Pumpkin Wontons, Smoked Pumpkin Cream, Currants, Pepita
Urlar Pinot Gris, Gladstone New Zealand

Hot & Sour Heirloom Tomato, Perilla Tempura, Tofu, Wasabi Pea
The Stoke Sangiovese Rose, Kangaroo Island SA

Crispy Pork Belly, Smoked Eggplant, Grape, Almond, Salted Lemon
Soumah Pinot Noir, Yarra Valley Vic

Brisbane Valley Quail, King Oyster Mushroom, Parsnip, Blueberry
Poggio Anima Sangiovese, Tuscany Italy

Chocolate Gelato, Meringue, Pecan, Passionfruit, Blood Orange
Tiny Dancer: Giselle Pavlova Gin, Amaro Montenegro, Cherry Herring

Menu 99pp

Paired Beverages: 45pp

Vegetarian

Xinjiang Cauli Blossom, Coconut, Green Chilli, Radish, Aged Gouda
Halo Vera Fizz: Vedrenne Liqueur D' Aloe, Pizzini Prosecco, Pandan

Pumpkin Wontons, Smoked Pumpkin Cream, Currants, Pepita
Urlar Pinot Gris, Gladstone New Zealand

Hot & Sour Heirloom Tomato, Perilla Tempura, Tofu, Wasabi Pea
The Stoke Sangiovese Rose, Kangaroo Island SA

BBQ King Brown Mushroom, Parsnip, Blue Berry, Sunflower
Soumah Pinot Noir, Yarra Valley Vic

Roasted Broccoli, Broccoli Puree, Hazelnut, Kale, Maple
Poggio Anima Sangiovese, Tuscany Italy

Chocolate Gelato, Meringue, Pecan, Passionfruit, Blood Orange
Tiny Dancer: Giselle Pavlova Gin, Amaro Montenegro, Cherry Herring

Menu 99pp

Paired Beverages: 45pp