



Menu

Jeremy's Pickled Organic Radishes, Goma Dare, Togarashi v gf df	9
Xinjiang Cauli Blossom, Soubise, Chilli Jam, Aged Gouda v gf dfor	16
Hot & Sour Heirloom Tomato, Perilla Tempura, Peanut, Tofu, Wasabi Pea v gf df	18
Kingfish Crudo, Gazpacho, Avocado, Daikon, Rice Paper gf df	21
Pumpkin Wontons, Smoked Pumpkin Cream, Currant, Pepita v dfor	20/29
Brisbane Valley Quail, King Oyster Mushroom, Parsnip, Blueberry gf dfor	25/45
Coal Fired Broccoli, Broccoli Puree, Hazelnut, Kale, Maple v gf df	15/29
Crispy Pork Belly, Smoked Eggplant, Grape, Almond, Salted Lemon gf df	36
Charcoal Market Beef, Miso Honey Butter, Jus, Mirbelia Organic Greens gf	POA

Sweets

Chocolate Gelato, Toasted Marshmallow, Pecan, Passionfruit, Blood Orange gf df	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, Gazpacho, Avocado, Daikon, Rice Paper
Halo Vera Fizz: Vedrenne Liqueur D' Aloe, Pizzini Prosecco, Pandan

Pumpkin Wontons, Smoked Pumpkin Cream, Currants, Pepita
Ghost Rock Pinot Gris, Northdown TAS

Hot & Sour Heirloom Tomato, Perilla Tempura, Peanut, 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, Toasted Marshmallow, Pecan, Passionfruit, Blood Orange
Tiny Dancer: Giselle Pavlova Gin, Amaro Montenegro, Cherry Herring, Chocolate Bitters

Menu 99pp

Paired Beverages: 50pp

(Wine is served at 75ml)

Vegetarian

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

Pumpkin Wontons, Smoked Pumpkin Cream, Currants, Pepita
Ghost Rock Pinot Gris, Northdown TAS

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

BBQ King Brown Mushroom, Smoked Eggplant, Grape, Almond, Salted Lemon
Soumah Pinot Noir, Yarra Valley Vic

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

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

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