



Menu

Kingfish Crudo, Passionfruit, Radish, Coriander, Sweet Potato <i>gf df</i>	21
Prosciutto, Kimchi Watermelon, Tomato, Basil, Tofu <i>gf df</i>	18
BBQ Candy Melon, Stracciatella, Nori, Pumpkin Seed, Black Vinegar <i>v gf</i>	16
Fried Kipfler Potatoes, Honey, Tamari, Sesame, Miso <i>v gf df</i>	14
Broccolini, Green Curry, Peanut, Maple <i>v gf df</i>	15
Pea Wonton, Smoked Soy Brown Butter, Shimeji, Pecan, Goats Cheese <i>v dfor</i>	20/30
Salt & Pepper Brisbane Valley Quail, Corn, Green Chilli, Black Berry <i>gf df</i>	21/39
Coal Roasted Cabbage, Green Goddess, Tempura Enoki, Hazelnut, Turnip <i>v gf df</i>	29
Pork Rib Chop, Peach, Fennel, Ssamjang, Chicharone <i>gf df</i>	38
BBQ Lamb Rump, Goma Dare, Strawberry, Mustard Spinach, Spring Onion <i>gf df</i>	42
Charcoal Beef, Orange Kosho, Carrot, Avocado, Chimichurri <i>gf</i>	POA

Sweets

Mango Gelato, Creamed Black Sticky Rice, Lychee, Coconut <i>gf df</i>	14
'The Malt Brownie' Smoked Miso Caramel, Honeycomb, Raspberry	15

With Covid almost in our rear view mirror we promise to bring you innovation, flavour and experience in to your evening dining.

We hope that you will share your experience with others to help us continue.



6 Course Tasting Menu

Omnivore

Kingfish Crudo, Passionfruit, Radish, Coriander, Sweet Potato
Sage Bush Swizzle: Seed lip Garden 101, Cucumber, Sage, Bush Tonic

Prosciutto, Kimchi Watermelon, Tomato, Basil, Tofu
The Stoke Tempranillo Rose, Kangaroo Island SA

Pea Wonton, Smoked Soy Brown Butter, Shimeji, Pecan, Goats Cheese
Ghost Rock Pinot Gris, Northdown TAS

Salt & Pepper Brisbane Valley Quail, Corn, Green Chilli, Black Berry
Poggio Anima Sangiovese, Tuscany Italy

BBQ Lamb Rump, Goma Dare, Strawberry, Mustard Spinach
Bud Burst Shiraz, Barossa Valley, SA

Mango Gelato, Creamed Black Sticky Rice, Lychee, Coconut
d'Arenberg 'The Nobal' Wrinkled Riesling, McLaren Vale SA

or

Vegetarian

BBQ Candy Melon, Stracciatella, Nori, Pumpkin Seed, Black Vinegar
Sage Bush Swizzle: Seed lip Garden 101, Cucumber, Sage, Bush Tonic

Kimchi Watermelon, Tomato, Basil, Tofu
The Stoke Tempranillo Rose, Kangaroo Island SA

Pea Wonton, Smoked soy Brown Butter, Shimeji, Pecan, Goats Cheese
Ghost Rock Pinot Gris, Northdown TAS

Broccolini, Green Curry, Peanut, Maple
Poggio Anima Sangiovese, Tuscany Italy

Coal Roasted Cabbage, Green Goddess, Tempura Enoki, Hazelnut, Turnip
Bud Burst Shiraz, Barossa Valley, SA

Mango Gelato, Creamed Black Sticky Rice, Lychee, Coconut
d'Arenberg 'The Nobal' Wrinkled Riesling, McLaren Vale SA

Menu 89pp

Paired Beverages: 49pp (Wines are ½ glass)