



Menu

Fresh Australian Oysters	15/27/48
Natural w/ Fermented Chilli, Ginger soy, Lime <i>gf df</i>	
Roasted w/ Smoked Butter, Beef Jus, Lemon <i>gf</i>	
Mooloolaba Swordfish Crudo, Orange, Goma Dare, Fennel <i>gf df</i>	22
Cucumber, Celery, Furikake, Seaweed Galotyri <i>v gf dfor</i>	16
Chorizo Porteno, Smoked Tomato, Stracciatella, Thai Basil <i>vor gf dfor</i>	20
Xinjiang Cauli Blossom, Celeriac, Green Chilli Jam, Aged Gouda <i>v gf dfor</i>	18
Pumpkin Wonton, Smoked Pumpkin Butter, Currants, Pepita, Saltbush <i>v dfor</i>	20/30
Organic Pork Collar, Jerusalem Artichoke, Quince, Bok Choy <i>gf df</i>	39
Confit Tasmanian Salmon, Takana, Daikon, Macadamia, Dashi <i>gf df</i>	40
Coal Roasted Red Cabbage, Beetroot, Cranberry Hibiscus, Mandarin, Hazelnut <i>v gf df</i>	30
Maple Roasted Duck Leg, Carrot, Brussels Sprout, Grape, Burnt Apple Hoisin <i>gf df</i>	38
MB6+ Wagyu Beef Brisket, Miso Mustard, Mushroom, Onion, Veal Jus <i>gf</i>	49
BBQ Broccoli, Smoked Yogurt, Chilli Oil, Maple, Peanut <i>v gf dfor</i>	15
Fried Kipfler Potatoes, Honey, Tamari, Sesame, Green Onion <i>v gf df</i>	12
Chocolate Gelato, Strawberry, Coconut <i>gf df</i>	14
Earl Grey Panna Cotta, Rhubarb, Raspberry, Almond <i>gf df</i>	14
'The Malt Brownie' Smoked Miso Caramel, Roasted Pear, Honeycomb	15

6 Course Tastings

Omnivore

Mooloolaba Swordfish Crudo, Orange, Goma Dare, Fennel
NV Pizzini Prosecco, King Valley Vic or NV Champagne Collet, France

Pumpkin Wonton, Smoked Pumpkin Butter, Currants, Pepita, Saltbush
2020 Unico Zelo, Alluvium Fiano, Adelaide Hills SA

Chorizo Porteno, Smoked Tomato, Stracciatella, Thai Basil
2020 Astrolabe, Pinot Gris, Marlborough NZ

Xinjiang Cauli Blossom, Celeriac, Green Chilli Jam, Aged Gouda
2020 Aphelion Grenache, McLaren Vale SA

Organic Pork Collar, Jerusalem Artichoke, Quince, Bok Choy
2019 Bouchard Aine & Fils Pinot Noir, France

Chocolate Gelato, Strawberry, Coconut
Barrel Aged Cherry Old-Fashioned

Vegetarian

Cucumber, Celery, Furikake, Seaweed Galotyri
NV Pizzini Prosecco, King Valley Vic or NV Champagne Collet, France

Pumpkin Wonton, Smoked Pumpkin Butter, Currants, Pepita, Saltbush
2020 Unico Zelo, Alluvium Fiano, Adelaide Hills SA

Smoked Tomato, Fried Bread, Stracciatella, Thai Basil
2020 Astrolabe, Pinot Gris, Marlborough NZ

Xinjiang Cauli Blossom, Celeriac, Green Chilli Jam, Aged Gouda
2020 Aphelion Grenache, McLaren Vale SA

Coal Roasted Red Cabbage, Beetroot, Cranberry Hibiscus, Mandarin, Hazelnut
2019 Bouchard Aine & Fils Pinot Noir, France

Chocolate Gelato, Strawberry, Coconut
Barrel Aged Cherry Old-Fashioned

Menu 89pp

Paired Beverages: 49pp, Collet NV Champagne Upgrade \$10