



Bar menu

Natural Australian Oysters, Lime, Fermented Chilli, Ginger Soy <i>gf</i>	15/27/48
Mooloolaba Swordfish Crudo, Orange, Fennel, Sesame <i>gf df</i>	22
Xinjiang Cauli blossom, Celeriac, Green Chilli Jam, Aged Gouda <i>v gf dfor</i>	18
Crispy Chicken Baos, Cucumber, Peanut, Pickle Carrot, Korean BBQ Sauce <i>df</i>	18
Pumpkin Wontons, Smoked Pumpkin Butter, Currants, Pepita, Saltbush <i>v dfor</i>	20/30
Prosciutto, Stracciatella, Mango Chutney, Persimmon, House Pickles, Sourdough <i>vor dfor</i>	24
BBQ Broccoli, Smoked Yogurt, Peanut, Chilli Oil, Maple <i>v gf dfor</i>	15
Fries, Miso Mayo, Nori & Shiitake Salt <i>v gf df</i>	12
Udon Noodles, Cherry Tomato, Chilli Oil, Caper, Rocket, Parmesan <i>v dfor</i>	24
Wagyu Brisket Sandwich, Onion Jam, Miso Mustard, Pickles, Beetroot, Fries <i>df</i>	25
Maple Roasted Confit Duck Leg, Bok Choy, Wild Rice, Mandarin, Burnt Apple Hoisin <i>gf df</i>	29
Panko Salmon Burger, Red Cheddar, Fermented Cabbage, Bonito Mayo, Fried Kipfler Potatoes	26
Chocolate Gelato, Strawberry, Coconut Parfait <i>gf df</i>	14
'The Malt Brownie' Smoked Miso Caramel, Roasted Pear, Honeycomb	15