



BAR  
RESTAURANT  
CELLAR



### Snacks

Sourdough, Smoked Butter <i>VDFOR</i>	4ea
Fresh Oysters, Cayenne & Watermelon Hot Sauce <i>GFDF</i>	5ea
Mt. Zero Olives, House Pickles <i>VGFDF</i>	12
Artichoke, Coconut Labneh, Crunchy Capers <i>VGFDF</i>	14
Rockmelon, Bresaola, Stracciatella, Black Vinegar <i>VO GF</i>	18
Burrata, Smoked Tomato Sambal, Sourdough <i>V</i>	24
Malt Tartare, Egg, Lavosh <i>DF</i>	21
Market Fish Ceviche, Tostadas	24

### Big

Japanese Pumpkin, Currants, Pepita, Galotyri <i>VGFDFO</i>	21
Brisbane Valley Quail, Peanut Curry, Smoked Lychee <i>GFDF</i>	30
Fish of the Day, Seaweed Butter, Bonito	MP
Korean Style Pork Belly, Cumin Mascarpone, Crispy Rhubarb <i>GFDFO</i>	38
Market Beef, Parsnip, Mustard Jus <i>GFDF</i>	MP

### Sides

Spiced Cous Cous, Charred Corn, Sweet Currents <i>V DF</i>	11
Roasted Fennel, Beetroot, Black Olive Crumb <i>VGFO DF</i>	10
Crispy Potatoes, Sour Cream, Chilli Oil <i>VGFDFO</i>	15
Charcoal Grilled Broccolini, Romesco, Almond, Chilli <i>VGF DF</i>	16

### Sweets

Malt Brownie, Pistachio, Mandarin <i>GF</i>	15
Farmhouse Cheddar, Honey, Espresso, Lavosh <i>GFO</i>	18
Coconut Yoghurt Sorbet, Mango, Meringue <i>GFDF</i>	15



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## Set Menu \$89pp

Sourdough, Smoked Butter *VDFOR*

Fresh Oysters, Cayenne & Watermelon Hot Sauce *GFDF*

Artichoke, Coconut Labneh, Crunchy Capers *VGFDF*

Brisbane Valley Quail, Peanut Curry, Smoked Lychee *GFDF*

Spiced Cous Cous, Charred Corn, Sweet Currents *VDF*

Wagyu Brisket, Parsnip, Mustard, Jus *GFDF*

Crispy Potatoes, Sour Cream, Chilli Oil *VGFDFOR*

Charcoal Grilled Broccolini, Romesco, Almond, Chilli *VGFDF*

Coconut Yoghurt Sorbet, Mango, Meringue *GFDF*

Malt Brownie, Pistachio, Mandarin *GF*

## Wine Paring \$49pp

NV De Chanceny Rose Brut, De Loire, France

2020 The Pawn Gruner Veltliner, Adelaide Hills, SA

2017 Bass Line Shiraz, Barossa Valley, SA

2020 Single Vineyard Botrytis Viognier, Yarra Valley, VIC

Scan to check out our extensive  
beverage menu



