



BAR
RESTAURANT
CELLAR



Snacks

Sourdough, Smoked Butter	4ea
Fresh Oysters, Cayenne & Watermelon Hot Sauce <i>GFDF</i>	5ea
Mt. Zero Olives, House Pickles <i>VGDF</i>	12
Artichoke, Coconut Labneh, Crunchy Capers <i>VGDF</i>	14
Rockmelon, Bresola, Stracciatella, Black Vinegar <i>VOR GF</i>	18
Burrata, Smoked Tomato Sambal, Sourdough <i>V</i>	24
Malt Tartare, Egg, Lavosh <i>DF</i>	21
Market Fish Ceviche, Tostadas <i>GFDF</i>	24
Fish Wings, Spiced Jerk Sauce <i>GFDF</i>	16

Big

16 Hour Slow Cooked Brisket Burger, Fries	26
Japanese Pumpkin, Currants, Pepita, Galotyri <i>VGDFOR</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>GF DFO</i>	38

Sides

Fries, Native Salt, Tomato & Chilli Aioli <i>VGDF</i>	12
Spiced Cous Cous, Charred Corn, Sweet Currents <i>V DF</i>	11
Roasted Fennel, Beetroot, Black Olive Crumb <i>VGFO DF</i>	10
Charcoal Grilled Broccolini, Romesco, Almond, Chilli <i>VGDF</i>	16

Sweets

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