

Set Menu

From \$89 pp - \$105**

(Minimum Of 2 People)

Sourdough, Smoked Butter V DFO

Fresh Oysters, House Dressing GF DF

** Fresh Oysters, House Smoked Salmon Pearls GF DF

Artichoke, Coconut Labneh, Crunchy Capers V GF DF

Brisbane Valley Harissa Quail, Pickled Cucumber, White Bean GF DF

Grilled Corn, Oaxaca Cheese, Pecorino V GF

16 Hour Cooked Wagyu Brisket, Green Curry, Sprouts, Shallot GF DF

**Rib Fillet MBS 3+, Pumpkin, Red Elk, Jus GF DFO

Warm Kipfler Potato, Whipped Feta, Onion V GF DFO

Wedge Salad, Salsa Verde, Fried Garlic V GF O DF

House Made Sorbet GF DF

Malt Brownie, Pistachio, Mandarin GF

Wine Paring

150ml Pours, Dessert 45ml Pour

\$49 pp

NV Veuve Ambal Brut Rose, Burgundy, FR

2021 Tim Adams 'Skilly Ridge' Riesling, Clare valley, SA

2020 Tenute Rossetti Rosso Toscano 'IGT', Tuscany, Italy

NV Dutschke 10-year, Muscat, Barossa Valley, SA





BAR
RESTAURANT
CELLAR

Starters

Sourdough, Smoked Butter V DFO	5
Fresh Oysters, Watermelon & Cayenne Dressing GF DF	6ea
House Smoked Salmon Pearls GF DF	7ea
Artichoke, Coconut Labneh, Crunchy Capers V GF DF	14
Gavros, Smoked Soy, Fried Garlic, Wasabi Leaf DF	16
Tempura Calamari, Yuzu Kosho Mayonnaise, Sesame GF DF	18
House Smoked Burrata, Black Olive Tapenade, Sourdough V GFO	24
Lamb Back Strap Tartare, Smoked Fat, Hazelnut, Pumpkin GF DF	21
Market Fish Ceviche, Tostada GF	24
Charcoal Roasted Mooloolaba King Prawns, Nduja XO Sauce GF	18

Sides

Heirloom Beets, Macadamia, Citrus V GF DF	16
Warm Kipfler Potato, Whipped Feta, Onion V GF	15
Grilled Corn, Oaxaca Cheese, Pecorino V GF	14
Wedge Salad, Salsa Verde, Fried Garlic V GFO DF	15
Charcoal Grilled Broccolini, Romesco, Almond, Chilli V GF DF	17



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Mains

Japanese Pumpkin, Currants, Pepita, Vegan Cheese V GF DFO	30
Bush Spiced Lebanese Eggplant, Goat Chevre, Pomegranate DF O	29
Spiced Lamb Ribs, Hummus, Kale GF DF	38
Almond Fed Pork Chop, Apple, Mustard, Cress DFO GF	38
Market Fish, Samphire Salsa Verde, Black Squid Ink Cracker GFO DF	40
Rib Fillet MBS 3+, Pumpkin, Red Elk, Jus GF DFO	52
Brisbane Valley Harissa Quail, Pickled Cucumber, White Bean GF DF	35

Desserts

Malt Brownie, Pistachio, Mandarin GF	16
House Made Sorbet GF DF	8
Dark Chocolate Mousse, Poached Pear, Pecan Cacao GF DF	14
Deconstructed Cheesecake, Cherry, Macadamia	15
Affagato, Vanilla Ice cream, Locale Espresso, Frangelico GF	18
Cheese, Lavosh, Accompaniment's GFO	ONE PIECE 17
	TWO PIECE 22