



Starters

Malt Bread, Savoury Butter V, DFO	8
Appellation Oysters, Mignonette GF, DF	7ea
Marinated Olives V, GF, DF	10
Hash Brown, Roasted Potato Seasoning V, GF, DF	14
Beef Tartare, Boiled Egg, Charcoal Emulsion, Potato GF, DF	26
Marinated Peppers, Walnut, Witlof, Olive V, GF, DF	22
Mooloolaba Prawns, Bottarga Butter, Chilli GF	30
Fried Chicken, Pineapple Hot Suace	21
Smoked Mussels, Fermented Garlic, Egg Yolk DF	24

Mains

Steak Sandwich, Horseradish, Herb Sauce, Fries DFO	29
Fish Finger Sandwich, Tartare, Lettuce, Fries	27
Wagyu Cheeseburger, Steak Sauce, Cheese, Fries DFO	28
Mushroom Burger, Cauliflower and Black Garlic, Fries V, DFO	27
200g Grain-Fed Rump Steak, Pepper Sauce, Fries GF, DFO	35
Add Urban Valley Mushroom Sauce GF	6
Cider Braised Pork, Celeriac, Cheddar Sauce GF	42
Urban Valley Mushroom, Cauliflower, Pine Nut, Black Garlic V, GF	36
600g O'Connor Bone-In Sirloin, Horseradish Cream, Herb Sauce [Serves two] GF, DF	108

Sides

Baby Gem Salad, Herb Dressing, Pumpkin Seeds V, GF, DF	13
Shoestring Fries, Aioli V, GFO, DF	15
Roasted Broccolini, Goast Curd, Roasted Dill Dressing V, GF, DFO	17

Dessert

Malt Brownie, Pistachio, Citrus GF	17
Two-Piece Cheese Board with Condiments GFO	22