



Oyster | Freshly Shucked | 5

WA Scallop | Red Curry | Sunshine Coast Pineapple Relish | Basil | 8

Steamed Duck Bun | Lemongrass | Chilli | Coconut | 9

Grilled Fremantle Octopus | Confit Fennel | Rocket | Hazelnut | Orange | Vinaigrette | 26

Cured Ocean Trout | Avocado | Cucumber | Nori | Puffed Rice | Ginger | Sesame | 28

Grilled Fraser Coast Prawns | Jalapeno | Sweet Corn | Black Garlic | 28

Rabbit Rillettes | Green Olive Insalata | Spanish Onion | Foccacia | 24

Five Spice Brisbane Valley Quail | Mint | Coriander | Woodear Mushrooms | Peanut | 27

Roasted Cauliflower | Miso | Fermented Chilli | Fried Shallot | Sesame Seeds | 19

Mushroom Tarte Tatin | Onion Caramel | Truffle | Soft Herbs | Crème Fraiche | 26

Charred Pumpkin | Whipped Goat's Curd | Toasted Barley | Pepitas | 19

Tamborine Mountain Burrata | Grilled Eggplant | Heirloom Tomato | Basil | Olive | 22

Fresh Shellfish Platter | 58

Oysters (4), Mooloolaba Prawns (2), Moreton Bay Bug (1)

Cured Ocean Trout | Pickled Ginger

Coral Coast Barramundi | XO | Barra Bacon | Leeks | Bonito Butter | Caramelised Onion | Greens | 48

Goldfields Lamb Loin | Carrot | Peas | Caramelised Onion | Zucchini Flower | Tomato | Tarragon | 49

12 Hour Burnett Pork Belly | Confit Potatoes | Peas | Salsa Verde | Sugar Snap | Radish | 47

Roasted Duck Breast | Confit Leg | Orange | Baby Carrot | Walnuts | Honey | 48

Southern Downs Eye Fillet | King Brown Mushroom | Spinach | Manchego Crisp | 49

Hand Rolled Gnocchi | Jerusalem Artichoke | Roasted Hazelnut | Spinach | Rosemary | Lemon | 27 / 43

Smoked Lamb Shoulder | Iranian Couscous | Black Pepper Yoghurt | 87

1kg Darling Downs Rump Cap | Chipotle Butter | Jus | 98

Crust + Co Bread | Butter | 7

House Cut Chips | Aioli | 10

New Potatoes | Spinach Puree | Salt Bush | Red Radish | 12

Chargrilled Broccolini | Lemon Butter | Smoked Almond | Fried Onion | 12

Mixed Leaf Salad | Dijon Vinaigrette | 9