



Sourdough Baguette | Caramelised Butter | EVOO Balsamic | 7

Oyster | Freshly Shucked | Lemon | 5.5 (ea)

Scallop Ceviche | Pickled Chilli | Lime | Coriander | 8 (ea)

Oscietra Caviar 20g | Blinis | Traditional Condiments | 110

Duck Terrine | Duck Liver Mousse | Pine Nut | Pickled Zucchini | Orange | 28

Spencer Gulf Kingfish Crudo | Handpicked Sand Crab | Sunrise Lime | Avocado | Radish | 31

Wagyu Beef Tartare | Smoked Bone Marrow | Egg Yolk Purée | Sesame | 29

Moreton Bay Bug | Cauliflower | Pickled Grape | Sea Herbs | Lobster Bisque | 28

Brisbane Valley Quail | Pancetta | Fig | Heritage Carrot | Native Dukkha | Smoked Yoghurt | 30

Cauliflower | Almond Cream | Raisins | Pomegranate | Curry Sauce | 25

Zucchini Flowers | Persian Feta | Beetroot | Wattle Seed | Macadamia | 28

Buffalo Milk Burrata | Heritage Tomatoes | Fennel Jam | Basil Oil | 26

Fresh Shellfish Platter | 75

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

Ocean Trout | Skordalia | Leek | Oyster Mushroom | Asparagus | Verjus Butter | 49

Gnocchi | Heirloom Tomato | Zucchini | Smoked Mozzarella | Basil | Pangrattato | 30/46

Wagyu Flank Steak 7+ | Mushroom Tortellini | Glazed Eschalot | Warrigal Greens | Black Garlic | 53

Lamb Loin | Sweetbreads | New Season Peas | Broad Bean | Eggplant | Mustard Jus | 51

Duck Breast | Rolled Leg | Radicchio | Parsnip | Pickled Cherries | Hazelnut | 50

Provencale Lamb Shoulder | Tomato | Lemon Confit | Capsicum | Olive | Thyme | Garlic | 90

Wagyu Rib Eye 500g - 250 Day Grain Fed | Hand Cut Chips | Roasted Garlic | Pommery Mustard | Red Wine Jus | 115

Hand Cut Chips | Red Gum Salt | Aioli | 11

Butter Beans | Smoked Garlic Vinaigrette | Mountain Pepper Leaf | 12

Charred Pumpkin | Coriander | Coconut Lime Yoghurt | 12

Leaf Salad | Chardonnay Vinaigrette | 10

One account per table