



Danny's Bread Organic Sourdough | Cultured Butter | Smoked Salt | 8  
Abrolhos Island Scallop Crudo | Buttermilk | Dill Oil | Murray Cod Caviar | 9 (ea)  
Oyster | Freshly Shucked | Nashi Mignonette | Finger Lime | 6 (ea)  
Oscieta Caviar 20g | Blinis | Traditional Condiments | 115

Yellowfin Tuna Carpaccio | Sand Crab | Avocado | Cucumber | Finger Lime | 32  
Duck Terrine | Duck Liver Mousse | Pine Nut | Pickled Zucchini | Orange | 29  
Wagyu Beef Tartare | Chiodini Mushroom | Smoked Bone Marrow | Egg Yolk | 31  
Moreton Bay Baby Squid | Beef Cheek | Orzo | Shaved Asparagus | Romesco | 29  
Brisbane Valley Quail | Almond Cream | Charred Sugarloaf | Apricot | 31

Baked Kohlrabi | Fig | Pine Nut | Almond Fetta | Saltbush | Organic Honey | 26  
Zucchini Flowers | Persian Fetta | Beetroot Hummus | Egyptian Dukkha | 29  
Handmade Burrata | Tomato Tartare | Green Olive | Pickled Fennel | 27

### **Fresh Shellfish Platter | 78**

Freshly Shucked Oysters (4), Mooloolaba Prawns (2), Moreton Bay Bug (1)  
Scallop Crudo (2)

Market Fish | Dashi Edamame Puree | Sea Greens | Daikon | Shiitake | Yuzu Oil | 49  
Hand Rolled Potato Gnocchi | Young Peas | Buffalo Curd | Zucchini | Gem Lettuce | 32/46  
Wagyu Flank 7+ | Baby Onion | Smoked Cheddar Beignet | Mushroom | Black Garlic | 55  
Lamb Double Cutlet | Smoked Shoulder | Pickled Walnut | Carrot | Fetta | 52  
Duck Breast | Honey Lavender Glaze | Preserved Peach | Fennel | Yoghurt | Crispy Oats | 51

12-Hour Lamb Shoulder | Labneh | Za'atar | Mint Gremolata | 90

Imperial Blossom Wagyu Rib Fillet 500g | Hand Cut Chips | Confit Garlic |  
Pommery Mustard | Jus | 120

Hand Cut Chips | Smoked Salt | Aioli | 11

Broccolini | Smoked Garlic | Toasted Almond | 12

Honey Roasted Baby Carrots | Buffalo Curd | Carrot Top Pesto | 12

Bitter Leaf | Soft Herbs | Lemon Vinaigrette | 10

**One account per table**