



coffin bay oysters w mignonette granita | 6 each
rosemary focaccia, baby roma sauce | 8

ENTREE

szechuan honey prawns w angel hair pasta, dill | 29
smoked tomato arancini, aioli, pecorino, parsley | 22
rice cake, kalki gin cured snapper, pickled ginger, pink peppercorn, ponzu | 24 gf
pork spring rolls (2), nước chấm | 22
crab, coconut, lime, chilli, coriander, macadamia, kaffir rice cracker | 24 gf
crumbed mushrooms, smoked cashew cheese, parsley oil | 19 v

MAIN

szechuan honey prawns w angel hair pasta, dill | 36
crispy chicken burger, miso aioli, lettuce, pickles, dill, cabbage, brioche bun & fries | 24
steak sanga w salsa verde, parmesan, escabeche, beetroot & fries | 29
sand crab lasagne, crustacean sauce, parmesan chip | 42
summer risotto, pea, lemon, mint, pecorino, rocket | v gf 32
pork belly, maple glazed cabbage, pickled apple slaw, palm caramel, walnuts | gf 38
gold band snapper, romesco, croutons, black olive, chive | 34
herb cavatelli, olive oil, garlic, rocket, lemon, pecorino, mozzarella, pear | 32
moreton bay bug, hand cut linguine, olive oil, chilli, chive, pecorino | 42
confit chicken, buttermilk sauce, frisée, goats cheese, parsley oil | 34 gf
pork cotoletta, fennel, horseradish aioli, cabbage, tarragon honey mustard | 34

STEAK

200g 100 day grain fed angus striploin | 43
300g Black onyx rib fillet, 270+ days grain fed MBS3+ | 79
200g angus eye fillet, 100 day grain finished | 49
220g 30+ day dry aged angus sirloin on the bone | 63
steaks accompanied with smoked pumpkin, porcini crisp, beef jus gf

SIDES

truffle shoestring fries w parmesan | gf 10
rocket, pear & parmesan salad | gf 12
green bean salad, almonds, goats cheese, frisée, shallots | gf 12
wagyu fat kipfler potatoes, chorizo | gf 12
very delicious potatoes, mustard dill dressing | gf 15
broccolini, almond butter | gf 12
shaved zucchini, squash, labneh, herbs | gf 14

DESSERT

ginger pannacotta, mandarin, dehydrated pudding | gf 19
roasted pineapple granita, coconut sorbet, kaffir lime | 21 vegan
sticky date pudding, butter semifreddo, candied walnuts | 22
flourless chocolate cake, pistachio & yuzu sorbet | gf 21
mille-feuille w raspberries, curd, crème anglaise | 22
sesame semifreddo, roasted peaches, almond crumb, matt barkers' honey| v 22
cheese plate | 24 - Fromager D'affinois
poached pear, spiced rum currants, candied walnuts, lavosh