Oyster | Freshly Shucked | 5

Scallop Ceviche | Avocado | Red Grapes | Pomegranate | Ginger | Kaffir | 26

Chargrilled Octopus | Smoked Tomato | Olive | Basil | Mozzarella | 25

Confit Duck Rillettes | Buckwheat | Honey | Watercress | 25

Smoked Brisket Steam Bun | Lemongrass | Chilli | Coconut | 24

Chargrilled Ocean King Prawns | Black Pepper | Curry Leaf | Sugarloaf | 26

Salad of Spring Beets | Baby Leek | Artichoke | Crème Fraiche | 16

Tempura Asparagus | ABC Sauce | Sugarloaf | Soy Cured Egg Yolk | 18

Grilled Oyster Mushrooms | Shitake Cream | Stracchiatella | Tarragon Oil | 18

Roasted Carrot | Sesame Cream | Smoked Butter | Fried Garlic | Chickpeas | 16

Eye Fillet | Smoked Potato | Celery | Truffle | Confit + Fried Leeks | Jus | 45

Duck Breast | Kent Pumpkin | Pepita Cream | Fermented Cabbage | Honey | 44

Hot Smoked Ocean Trout | Broccolini | Sesame Cream | Green Mustard | Yuzu | 43

Barramundi | Gem Lettuce | Peas | Broadbeans | Sunflower Seeds | Preserved Lemon | 43

Veal Tenderloin | Asparagus | Blue Swimmer crab | Hollandaise | Dill | Jus | 44

Pan-Fried Gnocchi | Roasted Pine Nut | Smoked Raisin | Kale | Ricotta | 20 / 38

Slow Cooked Lamb Shoulder | Black Garlic Hummus | Harissa Yoghurt | Pomegranate | Flat Breads | 80

1KG Darling Downs OP Rib | Chimichurri | 100

Crust + Co Bread | Butter | 6

House Cut Sebabo Chips | Aioli | 10

Chargrilled Sweet Corn | Manchego | Smoked Almond | Fried Onions | Chives | 10

Mixed Leaf Salad | Vinaigrette | 9

One Account Per Table