Oyster | Freshly Shucked | 5

Grilled WA Octopus | Almond Cream | Meyer Lemon | Grapes | Thyme | 26

Crumbed Lamb Cutlets | Smashed Broad Beans | Grilled Sweet Peppers | 26

Brisbane Valley Quail | Farro | Heirloom Tomatoes | Goat's Fetta | Herb Sauce | 25

Grilled Mooloolaba Prawns | Fermented Jalapeno | Sweet Corn | Kohlrabi | Black Garlic | 26

Manoka Park Rabbit Rillettes | Pickled Spanish Onions | Date Puree | Herbs | 24

Ocean Trout Tartare | Beets | Brown Butter | Radish | Buckwheat | 25

Sweet + Sour Eggplant | Roasted Peanuts | Sesame | 18

Textures of Corn | Smoked Chilli Butter | Chives | Fried Onion | 19

Tomato | Cucumber | Stracciatella | Radish | Mint | 17

Roasted Cauliflower | Pickled Fennel | Whipped Lemon Ricotta | Smoked Almonds | 18

Mushroom Tarte Tatin | Onion Caramel | Truffle Rocket | Crème Fraiche | 19

Humpty Doo Barramundi | Smoked Eggplant | Fennel | Lemon + Herb Salad | Crispy Potato | Buttermilk Dressing | 44

Aged Duck Breast | Confit Thigh | Kohlrabi | Apple | Eschallot | Green Mustard | 44

Southern Downs Eye Fillet | Spinach Purée | Oyster Mushrooms | Smoked Potato Galette | 45

QLD Snapper | Zucchini Flower + Trout Mousse | Asparagus | Dill Oil | 44

Darling Downs Pork | Charred Cabbage | Celeriac | Fresh Horseradish | Smoked Raisins | 43

Tempura Zucchini Flowers | Tomato | Fig | Basil | Goat's Fetta | 25 / 40

Smoked Ocean Trout Fillet (600g) | Pickled Fennel | Leaves | Citrus Dressing | 85

Slow Cooked Lamb Shoulder | Snow Pea Slaw | Gremolata | 82

1KG Darling Downs OP Rib | Chimichurri | 97

Crust + Co Bread | Butter | 6

House Cut Chips | Aioli | 10

Chargrilled Broccolini | Lemon Butter | Smoked Almonds | Fried Onion | 10

Mixed Leaf Salad | Dijon Vinaigrette | 9

One Account Per Table