



Oyster | Freshly Shucked | 5

Hervey Bay Scallop | Vanilla Cauliflower | Chorizo Crumb | 8

Fried Tartufo Ascolana Olives | Truffle Aioli (5) | 15

Searred Tuna | Edamame | Brown Rice | Pickled Ginger | Dashi Cream | Sesame Soy | 25

Mozzarella | Grilled Fig | Prosciutto | Basil | Sourdough | 24

Salt + Pepper Brisbane Valley Quail | Sweet + Sour Shitake Mushrooms | 25

Grilled Mooloolaba King Prawns | Roasted Garlic Aioli | Gremolata | 26

Crumbed Lamb Cutlets | Grilled Gem Lettuce | Pine Nuts | Mint | 26

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

Mushroom Tarte Tatin | Onion Caramel | Truffle | Rocket | Crème Fraiche | 20

Charred Kohlrabi | Chimichurri | Potato + Shallot Crunch | 18

Honey Roasted Heirloom Carrots | Harissa Yoghurt | Pistachio | 19

Humpty Doo Barramundi | Smoked Tofu | Wood Ear Mushrooms | Snow Peas |  
Fermented Chilli | 45

Darling Downs Wagyu Rump Cap 200g MB5 | Truffle Potato | Miso Glazed Leek |  
Mustard Jus | 47

Victorian Lamb Rump | Roast Cauliflower | Pomegranate | Smoked Beets | Almond |  
Harissa Tahini | 45

Aged Duck Breast | Crumbed Confit Thigh | Preserved Apricot | Mustard Greens | Jus | 45

South Burnett Pork Loin | Grilled Apple | Shaved Fennel | Celeriac Foam | Calvados Sauce | 44

House Made Gnocchi | Heirloom Tomatoes | Zucchini Flower | Eggplant | Romesco |  
Goat's Milk Cheddar | 25 / 40

Slow Roasted Lamb Shoulder | Pistachio + Herb Salad | Harissa Yoghurt | 83

1kg Darling Downs OP Rib | Chimichurri | 97

Smoked Ocean Trout (600g) | Gem Lettuce | Lemon | Green Herb Sauce | 85

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