



Oyster | Freshly Shucked | 5

Hervey Bay Scallop | Vanilla Cauliflower | Chorizo Crumb | 8

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

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

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

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

Braised Pork Cheeks | Croquettes | Cauliflower Puree | Feta | Kale | 26

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

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

Honey Roasted Heirloom Carrots | Harissa Yoghurt | Pistachio | 19

Moreton Bay Bug Risotto | Green Peas | Cauliflower | Chilli Oil | Reggiano | 45

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

Southern Downs Eye Fillet | 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

House Made Gnocchi | Jerusalem Artichokes | Grilled Enoki + Shiitake | Charred Onions | 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

One Account Per Table