



Oyster | Freshly Shucked | 5

Hervey Bay Scallop | Vanilla Cauliflower | Chorizo Crumb | 8

Steamed Duck Bun | Lemongrass | Chilli | Coconut | 9

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

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

Fremantle Octopus Carpaccio | Lemon | Black Olive | Chilli Oil | Watercress | 26

Yellow Fin Tuna | Capers | Sumac | Crème Fraiche | Avocado | Croutons | 28

Brisbane Valley Quail | Black Garlic | Kohlrabi | Radish | 26

Roasted Cauliflower | Pickled Fennel | Whipped Lemon Ricotta | Pomegranate | 18

Mushroom Tarte Tatin | Onion Caramel | Truffle | Soft Herbs | Crème Fraiche | 20

Zucchini | Falafel | Labneh | Lemon Jam | Smoked Almonds | 19

Fresh Shellfish Platter | 55

Oysters (4), Mooloolaba Prawns (2), Moreton Bay Bug (1)

Yellow Fin Tuna | Capers | Sumac | Crème Fraiche

Coral Coast Barramundi | Shiitake | Pickled Cucumber | Miso | Sesame | Cultured Cream | 46

Victorian Lamb Rump | Roast Cauliflower | Pomegranate | Smoked Beets | Almond | Harissa Tahini | 46

Southern Downs Eye Fillet | Truffle Potato | Miso Glazed Leek | Mustard Jus | 48

Aged Duck Breast | Caramelised Baby Fennel | Potato | Orange | Tarragon | Candied Fennel | 46

House Made Gnocchi | Zucchini Flower | Tomato | Basil | Roasted Ricotta | 25 / 40

Slow Roasted Lamb Shoulder | Pistachio + Herb Salad | Harissa Yoghurt | 85

1kg Darling Downs OP Rib | Chimichurri | 98

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