



Oyster | Freshly Shucked | 5

Hervey Bay Scallop | Vanilla Cauliflower | Chorizo Crumb | 8

Steamed Duck Bun | Lemongrass | Chilli | Coconut | 9

Grilled Octopus | Green Goddess | Confit Tomato | Fried Caper | Dried Olive | 26

Smoked Yellow Fin Tuna | Bonito Watermelon | Buckwheat | Nori | Edamame | 28

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

Brisbane Valley Quail | Pomegranate | Labneh | Dried Fig | Pinenuts | Sumac | 26

Roasted Cauliflower | Miso | Fermented Chilli | Fried Shallot | Sesame Seeds | 18

Baked Sugar Loaf Cabbage | Tomato | Coriander | Cayenne Pepper | Labneh | 17

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

Burrata | Heirloom Tomato | Basil | Tapenade | Salad Leaves | 20

Fresh Shellfish Platter | 55

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

Yellow Fin Tuna | Capers | Sumac | Crème Fraiche

Coral Coast Barramundi | Miso | Eggplant Puree | Asparagus | 47

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

Southern Downs Eye Fillet | King Brown Mushroom | Manchego Croquette | Black Garlic | 48

Brisbane Valley Chicken | Liver Parfait | Pumpkin | Sunflower Seeds | 45

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

House Made Gnocchi | Buttered Broccolini | Spinach | Smoked Almonds | Lemon | Baked 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