



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

Cured Kingfish | Bonito Cream | Citrus | Samphire | 28

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

Brisbane Valley Quail | Almond Cream | Smoked Almond | Radicchio | Grape | 26

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

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)  
Cured Kingfish | Bonito Cream

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

Goldfields Lamb Rump | Cauliflower | Salsa Verde | Roasted Kohlrabi | 47

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

Pressed Pork Belly | Cassoulet | Tomato | Spinach | Reggiano | Lemon | 46

Duck Breast | Pearl Barley Risotto | Asparagus | Shiitake | Red Cabbage | Fig | 47

Hand Rolled Gnocchi | Jerusalem Artichoke | Mushroom | Charred Onion |  
Black Garlic | Spinach | 26 / 42

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

1kg Darling Downs OP Rib | Chimichurri | 98

Crust + Co Bread | Butter | 6

House Cut Chips | Aioli | 10

New Potatoes | Spinach Puree | Salt Bush | Red Radish | 10

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

Truffled Mac + Kenilworth Cheddar | 17

Mixed Leaf Salad | Dijon Vinaigrette | 9

**One Account Per Table**