



Oyster | Freshly Shucked | 5

WA Scallop | Vanilla Cauliflower | Chorizo Crumb | 8

Steamed Duck Bun | Lemongrass | Chilli | Coconut | 9

Grilled Miso Marinated Squid | House Made Kimchi Salad | 26

Gin Cured Kingfish | Cucumber | Orange | Juniper Mascarpone | 28

Grilled Mooloolaba King Prawns | Roasted Garlic Aioli | Gremolata | 28

Brisbane Valley Quail | Almond Cream | Smoked Almond | Radicchio | Grape | 27

Roasted Cauliflower | Miso | Fermented Chilli | Fried Shallot | Sesame Seeds | 19

Mushroom Tarte Tatin | Onion Caramel | Truffle | Soft Herbs | Crème Fraiche | 21

Charred Pumpkin | Whipped Goat's Curd | Toasted Barley | Pepitas | 19

Burrata | Heirloom Tomato | Basil | Tapenade | Salad Leaves | 22

Fresh Shellfish Platter | 58

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

Gin Cured Kingfish | Juniper Mascarpone

Coral Coast Barramundi | Bitter Greens | Shiitake | Fermented Chilli | Soy Beurre | 48

Goldfields Lamb Loin | Carrot | Peas | Caramelised Onion | Zucchini Flower | Tomato | Tarragon | 49

Pressed Pork Belly | Pumpkin | Spinach | Rocket | Butternut Crisp | 47

Roasted Duck Breast | Confit Leg | Orange | Baby Carrot | Radish | Walnuts | Honey | 48

Southern Downs Eye Fillet | King Brown Mushroom | Smoked Beets | Manchego Croquette | Black Garlic | 49

Hand Rolled Gnocchi | Broad Beans + Peas | Zucchini Flower | Green Goddess | Baked Ricotta | 27 / 43

Slow Roasted Lamb Shoulder | Pistachio + Herb Salad | Harissa Yoghurt | 87

1kg Darling Downs OP Rib | Chimichurri | 98

Crust + Co Bread | Butter | 7

House Cut Chips | Aioli | 10

New Potatoes | Spinach Puree | Salt Bush | Red Radish | 12

Chargrilled Broccolini | Lemon Butter | Smoked Almonds | Fried Onion | 12

Mixed Leaf Salad | Dijon Vinaigrette | 9

One Account Per Table