



Tasmanian Pacific Oyster - Freshly Shucked | Yuzu | Sake Granita | 5

Steamed Duck Bun | Lemongrass | Chilli | Coconut | 9

Free Range Ham Hock Terrine | Duck Liver Mousse | Port Jelly | Pistachio | Pear | Rye | 19

Pomegranate Glazed Lamb Belly | Smoked Yoghurt | Eggplant | Fig | Sorrel | 22

Fremantle Octopus | Smoked Potato | Romesco | Avocado | Black Olive | 24

Ora King Salmon Tartare | Tasmanian Wasabi | Smoked Soy | Avocado | Nashi |
Finger Lime | Coriander | 26

Char Grilled Pumpkin | Chickpea Salsa | Tahini Whipped Coconut Yoghurt | Pepitas |
Lime | Coriander | 19

BBQ Roasted Leek | Potato Aioli | Pickled Shimeji | Sweet Corn | Egg Yolk Puree |
Tarragon Oil | Puffed Grains | 24

Burrata | Fresh Fig | Grape | Endive | Smoked Almond | Blood Orange | Mint | 26

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

Potato Gnocchi | Shiitake | Zucchini | New Season Peas | Gem Lettuce | Pangrattato | 30

Wimmera Duck Breast | Bitter Greens | Celeriac | Beetroot | Raspberry | Shiso | 38

Darling Downs Eye Fillet | Caramelised Onion Purée | Smoked Cheddar Croquette |
Pickled Red Cabbage | Shaved Asparagus | 42

South Burnett Pork Belly | Smoked Parsnip | Mooloolaba King Prawn | Witlof |
Pickled White Grape | 36

Coral Coast Barramundi | Green Papaya | Sprout Salad | Peanuts | Fragrant Coconut Milk |
Kaffir Lime | 30

Cape Grim Pasture Fed Beef Short Rib | Roasted Garlic | Grain Mustard | Chimichurri |
Veal Jus | 85

Brisbane Valley Heritage Chicken | Shawarma Marinade | Sumac Yoghurt | Tabouleh | 72

Warm Baguette | Caramelised Butter | EVOO Aged Balsamic | 6

Broccolini | Smoked Garlic Vinaigrette | Mountain Pepper | 12

Hand Cut Chips | Herb Salt | Chipotle Aioli | 10

Mixed Leaf Salad | Radish | Pickled Shallot | Tomato |
Lemon Oregano Vinaigrette | 12



Please check in

One account per table

(Please note we are a cashless venue)