

ENTRÉES

FRESHLY SHUCKED OYSTERS | \$6ea

*natural
kombu butter
mandarin oil & finger lime pearls*

SALMON CRUDO | \$22

*atlantic salmon, cucumber, shallots,
pickled fennel, dill, orange, radish,
sourdough baguette gfa, dfa*

100 DAY GRAIN-FED TARTARE | \$25

*cornichons, capers, shallots, chives,
dijon, quail egg, fermented frutescens,
sourdough baguette df, gfa*

DRY-AGED BEETROOT | \$24

*spiced beetroot, fermented qukes,
cucumber, pickled onion,
smoked buttermilk & dill emulsion, lavosh gfa, v*

HAY-SMOKED DUCK | \$27

*duck breast, parsnip purée, beetroot, black garlic,
cherry & rhubarb relish, pistachios, jus gf*

BLUE SWIMMER CRAB | \$33

*warm almond gazpacho, almond jelly,
sweetcorn custard, finger lime pearls,
puffed wild rice, chives gf*

MAINS

CUTTLEFISH RISOTTO | \$36

*confit cuttlefish, cauliflower risotto, thyme,
toasted almonds, caviar gf*

MIXED WILD MUSHROOMS | \$36

*confit potato, chives, fermented chilli, pine nuts,
mushroom pâté, butternut pumpkin espuma gf, v*

MARKET FISH | TBA

*each week a different fish and new plating,
ask your server for today's special*

ROARING FORTIES BACKSTRAP | \$40

*200g lamb backstrap, dutch carrot, legumes,
leek, pea hummus, toasted quinoa,
rosemary jus gf, df*

MORETON BAY BUG TORTELLINI | \$45

*yellow & green courgettes, caviar,
vin jaune emulsion, crustacean oil*

WAGYU TRI-TIP MB5-6+ 200G | \$55

*360 day grain-fed tri-tip, bone marrow, asparagus,
pomme purée, shiitake mushroom, port onions,
toasted buckwheat, jus gf*

SIDES

WARM POTATOES | \$11

*cornichons, anchovies, capers,
smoked crème fraîche foam, dill gf, va*

WATERMELON SALAD | \$16

*pistachio, buffalo mozzarella, blueberries,
fresh basil, mint dressing, shallots gf, vga*

MARKET VEGETABLES | TBA

ask your server for today's special

SCHAWARMA-SPICED CARROTS | \$13

pomegranate, dukkha, smoked feta gf, dfa, v

DESSERTS

THE LEMON | \$20

*white chocolate & yuzu ganache, lemon marmalade,
crispy white chocolate pearls gf*

58% DARK CHOCOLATE TART | \$14

*dark chocolate ganache, coffee ganache,
chocolate caviar, gold leaf*

BRIE-STUFFED FIGS | \$20

*crumbed figs, toasted walnuts, lemon thyme,
honey, vanilla bean ice cream gfa*

CRÈME BRÛLÉE | \$13

*vanilla bean custard, almond biscotto,
caramelised sugar gfa*