

SMALLER PLATES

Vegemite butter and sourdough	7per person
6 Oysters, yuzu and soy dressing, spring onion oil (GF, DF)	42
Kingfish crudo, bush tomato, radish and flowers (GF, DF)	26
Hervey Bay scallops with sweet corn velouté (GF) salt bush chimmi churri (GF, DF)	25
Prawn cocktail, marie rose, butter leaves and Aleppo pepper (GF, DF)	24
Chilli roasted cauliflower, sumac dressing and parsley, (V, DF, GF) herb and pistachio salad	18

LARGER PLATES

Fired eggplant, zhough and tahini and herbs chickpeas and puffed rice (V, GF, DF)	38
Charred pasture-raised half chicken, hot honey, macadamia, pumpkin purée (GF)	44
Lamb backstrap, eggplant purée, pomegranate and braised figs (GF, DF)	48
Fettuccine, walnut and rocket pesto, parmesan, vino cotto (V)	32
Market fish, pickled green tomato gribiche and soft herbs (GF, DF)	42

FIRE GRILLED STEAKS

Steaks served with red wine jus, mustard and fries

Grain fed porterhouse (300g)	48
Angus eye fillet (200g)	60

PRODUCERS CUT

Black Onyx striploin, compressed pear, beef fat hash	72
4 charred Skull Island tiger prawns, red curry butter, lime (GF, DF)	60

SIDES

Glazed heirloom carrots, toum, carrot tops (V, GF, DF)	14
Roast potatoes, black salt (V, GF, DF)	14
Leaves, cucumber, radish, pomegranate (V, GF, DF)	14

SWEETS

Chocolate olive oil mousse, candied sea salt almonds	19
Pavlova Roulade, roasted stone fruits	19
Cheese, chutney and bread selection	34

V • VEGETARIAN GF • GLUTEN FREE DF • DAIRY FREE

Please note that menu items may have come into contact with peanuts, tree nuts, soybeans, milk, eggs, wheat, shellfish, or fish. If you have any allergies or dietary requirements, please speak with a member of our team before placing your order.