

To Begin

Rye Stout Bread, cultured butter	4
Coffin Bay oyster, cucumber, pomelo, yuzu	5
Beetroot, chickpea, avocado, cashew / Qld crab taco	5
Brisket donut, Picalilli	5

To Continue

Charcuterie, rye crisps, pickles, mustard	21/31
Cured kangaroo, pine nut, quinoa, fermented chilli	24
Goats curd churros, truffle honey, almonds	14
Kingfish sashimi, plum, shiso, horse radish	21

And More

Potato and chive gnocchi, green sauce, autumn harvest, manchego	34
Harissa spatchcock, pomegranate, cauliflower, freekeh, blood orange	34
Murray Gold Cod, local heirloom tomatoes, cuttlefish, wasabi	38
Maremma smoked duck, beetroot, radicchio, rosella	42
Barbecue Kobe wagyu fillet MB+9, black garlic, broccoli, bone marrow	48
Whole Rainbow Trout, Ndjula, buttermilk, roasted fennel, to share	48
Slow roasted saltbush lamb shoulder, peas a la francaise, smoked yoghurt, to share	60

On the Side

Baby gem lettuce, pistachio, onion, pickles and manchego	12
Cauliflower and Cheese	16
House green leaf and petit herb salad, honey vinaigrette	11
Pommes Frites, aioli	11

Sweet Treats

Dessert of your choice with matching cocktail	30
Pineapple pina colada	17
Autumn Harvest	17
Australian lamington	17
Selection of International and Australian cheese, piccalilli, cheddar biscuits, lavosh	12/20/30