

danny's bread, french butter	7
house marinated mount zero olives	9
chicken liver parfait, house sour cherries, black raspberry jelly, danny's brioche	18
fresh natural oysters - sumac mignonette	24 48
- nahm jim, salmon caviar (ea)	8

confit chicken terrine, crumbed hens egg, foie gras, caviar, seasonal leaves	25
smoked pork belly, pickled cucumber, strawberry sambal, fried shallot	25
goats cheese agnolotti, beetroot, pumpkin seed, ricotta, watercress	25 38
kingfish sashimi, pink peppercorn, rhubarb, green apple, black garlic oil	25
burrata, preserved blood orange, salsa verde, black olive	25
goat pastilla, pedro ximenez glazed figs, ash washed goats cheese	25
wagyu tartare, onion rice crisp, miso mayo, harissa, preserved lime	25

local suckling pig, kimchi, grilled turnips, wakame, sweet and sour sauce	40
organic chicken, grilled asparagus, caper, spiced soft salami, tahini yoghurt, hazelnuts	39
darling downs rump cap, grilled broccolini, pickled shiitake, white radish, eggplant puree	45
duck breast, grilled peach, bocconcini, basil, balsamic, beetroot puree	45
market fish, local school prawns, grilled cucumber, mustard emulsion	40
roasted marinated lamb, radicchio, black garlic crumb, smoked sweet potato puree	41

We have partnered exclusively with AAco to bring you the finest quality dry age beef in Brisbane Darling Downs Wagyu Marble Score 5+ Grain Fed 128 Days Dry Aged 30 Days

porterhouse 350gm	65
rib eye on the bone 600gm	90
cut of the day 1kg (serves 1 to 4)	140

all cuts served with seasonal leaf salad, new season potatoes, jus

seasonal mixed leaf salad with house vinaigrette	10
roast cauliflower, pesto, sprouts, puffed grain	14
glazed new season potatoes	12
aged cheddar, white polenta, almonds, golden raisins	14
green beans, mustard, tarragon dressing	12
house fries	9

DESSERT

crème caramel, fennel seed sable, apricot sorbet	17
mango parfait, blueberries, yoghurt and kaffir lime leaf sorbet	17
black sesame cake, peanut butter mousse, caramelised crème fraiche	17
rice custard, confit blood orange puree, rhubarb, honeycomb, burnt butter ice cream	17
persian nougat, sour cherry and hazelnut praline	9
madeleine, caramelia ganache ~ two per serve (allow 15 mins)	6
baked choc-chip cookies ~ three per serve (allow 10 mins)	6

cheese and accompaniments one two three four	16 21 26 31
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