

complimentary artisan sourdough bread / french butter / black ash salt (gfo)(dfo)	
additional bread (1 piece per serve)	2.5
freshly shucked oysters: natural   white balsamic granita (gf)(df)	6.5   7
moreton bay bug roll / celeriac remoulade / cos / green pepper sauce (df)	22
french caviar 30g tin / crème fraiche / egg / chives / blinis (gfo)(dfo)	115
seared scallops / saffron potatoes / peas / pine nuts / basil / ravigote (gf)(df)	36
potato gnocchi / gorgonzola / spinach / pinenuts (v)	34   45
brisbane valley quail / radicchio / endive / mustard fruits / pancetta (gf)(df)	32   64
roast field mushrooms / olive toast / truffe oil / rocket / parmesan (gfo)(dfo)(v)(vgo)	32
goats' cheese soufflé / salad of - apple / endive / candied walnuts (v)	34
john dory / chilli tomato compote / zucchini / saffron beurre blanc (gf)	57
confit duck / pommes ecrasées / radicchio / balsamic (gf)	49
chilli and fennel spiced pork belly / eggplant relish (gf)(df)	36   54
beetroot risotto / goats' curd / golden beets / candied walnuts (gf)(dfo)(v)(vgo)	34   48
gippsland 'little joe' sirloin - grass-fed - mbs 4 250g	69
mort & co f4 purebred wagyu rib-eye - 400-day grain-fed - mbs 8-9 200g	110
<i>steaks served with kipflers / rainbow chard / cognac peppercorn sauce (gf)(dfo)</i>	
red cabbage / cabernet vinegar / pancetta / hazelnuts (gf)(df)(vo)(vgo)	16
salad of - rocket / pear / gorgonzola / walnuts / crispy bacon (gf)(vo)	16
french fries / chilli salt (gf)(df)(v)(vgo)	11
paris mash (gf)	16
banana tarte tatin / rum and raisin ice cream (v)	18
passionfruit soufflé / crème fraiche gelato (v)	18
baked coconut tart / pineapple / lime / clotted cream (v)	16
affogato / vanilla bean ice-cream / frangelico / espresso coffee (gf)(v)	17
cheese selection: one   two   three   four (gfo)	14   24   34   44