

complimentary artisan sourdough bread / french butter / black ash salt (gfo)(dfo)	
additional bread (1 piece per serve)	2.5
freshly shucked oysters: natural basil / lemon myrtle mignonette (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
yellowfin tuna tartare / parmesan custard / aleppo oil (gf)(dfo)	34
potato gnocchi / gorgonzola / spinach / pine nuts (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
cuttlefish capelli d'angelo / sugo / toasted garlic / basil (dfo)	32 48
truffled burrata / tricolore salad / pesto / pistachios (gfo)(v)	32
moreton bay bug risotto / lemon / rocket / fennel / chilli (gf)(dfo)	36 68
confit duck / pommes ecrasées / radicchio / balsamic (gf)	49
market fish / blood orange / confit fennel / almond aioli (gf)(df)	57
margra lamb rump / pepperonata / salsa verde (gf)(df)	58
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 roasted carrot / oxtail croquette / braised onion (gfo)(df)</i>	
green beans / mustard cream / ricotta (gf)(v)	16
rocket and pear salad / gorgonzola / walnuts / crispy bacon (gf)(vo)	16
french fries / aioli (gf)(df)(v)	11
dauphinoise potato / truffled cream (gf)(v)	16
white chocolate bavarois / chocolate chilli soup (gfo)(v)	16
green apple torte / butterscotch sauce / vanilla mascarpone (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