

complimentary artisan sourdough bread / french butter / black ash salt	
additional bread (1 piece per serve) (gfo)	2.5
freshly shucked oysters: natural white ponzu (gf)(df)	7 8
moreton bay bug roll / pickled cucumber / nori (df)	24
french caviar 30g tin / crème fraiche / egg / chives / blini	155
grilled local half shell scallop / green curry sauce (gf)(df)	11
yellowtail kingfish / plum / cucumber / citrus soy / roasted sesame oil (gf)(df)	36
potato gnocchi / pea velouté / fetta / black olives / parmesan crisp (v)	34 45
roasted field mushrooms / olive toast / truffle oil / rocket (gfo)(dfo)(v)(vgo)	34
smoked heirloom tomato / shiitake / sunflower / shishito pepper / perilla (gf)(df)(vg)	32
brisbane valley quail / risoni bianco / grapes / verjuice (dfo)	36 72
local king prawn risotto / lemon / fennel / chilli (gf)(dfo)	36 68
margra lamb rump / peperonata / salsa verde (gf)(df)	62
bbq whole moreton bay bug / champagne beurre blanc / frites (gf)(dfo)	85
coal-grilled northern queensland coral trout	89
pan-fried coral coast barramundi plum salad / confit fennel / almond aioli (gf)(df)	57
gippsland 'little joe' sirloin - grass fed - mbs 4 250g	72
mort & co full blood wagyu tenderloin - 400 day grain fed - mbs 8-9 200g	118
<i>steaks served with roasted carrot / oxtail croquette / braised onion (gfo)(df)</i>	
seasonal greens / mustard dressing (gf)(df)(vg)	18
twice-cooked potato / confit garlic / rosemary / parmesan cream (gf)(dfo)(v)(vgo)	16
house fries / aioli (gf)(df)(v)(vgo)	11
broad leaf rocket salad / pear / parmesan / balsamic (gf)(dfo)(v)(vgo)	14
strawberry pavlova / wild berry sorbet (gf)	18
mango mille-feuille / white chocolate cremeux / toasted coconut sorbet (gfo)	18
milk chocolate peanut praline choux / bitter chocolate sauce	18
affogato / vanilla bean ice-cream / frangelico / espresso (gf)	19
cheese selection: one two three four	14 24 34 44