

complimentary artisan sourdough bread / french butter / black ash salt	
additional bread (1 piece per serve) (gfo)	2.5
freshly shucked oysters: natural white ponzu dressing (gf)(df)	7 8
french caviar 30g tin / crème fraiche / egg / chives / blini (to share)	155
moreton bay bug roll / pickled cucumber / nori (df)	24
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 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
coal-grilled nth qld coral trout (gf)(df)	89
<i>served with peach salad / confit fennel / almond aioli</i>	
pan-fried barramundi (gf)(df)	57
<i>served with peach salad / confit fennel / almond aioli</i>	
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)	16
twice-cooked potato / 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
affogato / vanilla bean ice-cream / frangelico / espresso (gf)	19
cheese selection: one two three four	14 24 34 44



menu | \$75

entree - choice of

potato gnocchi / pea velouté / fetta / black olives / parmesan crisp (v)
roasted field mushrooms / olive toast / truffle oil / rocket (gfo)(dfo)(v)(vgo)

main course - choice of

pan-fried coral coast barramundi / peach salad / confit fennel / almond aioli (gf)(df)
gippsland 'little joe' sirloin / roast carrot / oxtail croquette / braised onion (gfo)(df)

main served with a complimentary side

seasonal greens / mustard dressing (gf)(df)(vg)

additional sides

twice-cooked potato / confit garlic / rosemary / parmesan cream (gf)(dfo)(v)(vgo) | **\$16**
house fries / aioli (gf)(df)(v)(vgo) | **\$11**

to finish

strawberry pavlova / mascarpone / wild berry sorbet (gf)
mango mille-feuille / white chocolate cremeux / toasted coconut sorbet (gfo)
chef's artisan cheese selection / traditional accompaniments (gfo)