

burleigh baker sourdough, brioche – french cultured butter, dukkah + garlic confit 12
serves - 2

½ dozen oysters natural (gf) 25

½ dozen oysters, paw paw, soy, shiso 26

½ dozen oysters, cucumber, fingerlime, salmon roe (gf) 27

macadamia custard, buffalo mozzarella, figs, vincotto, fingerlime, puffed grains (v) 25

scallops, apple, smoked rainbow trout, morcilla, sorrel (gf) 26

octopus, fennel, N'duja, violet potato (gf) 26

cured huon salmon, anise labna, beetroot, salmon roe (gf) 25.5

blackened prawns, puffed tendon, mandarin, tatsoi, coriander, garum dressing (gf) 26.5

hand rolled spaghetti, crab, chilli, basil, heirloom tomato 26

grilled pork belly, fermented grains, pickled carrot, carrot mustard 25

southern calamari, sunflower seed, lemon, chicken crackling (gf) 26

strozzapreti, broccoli rabe', stracchino, pine mushroom, carrot, spinach oil (v) 41

lamb, pumpkin, pea & sorrel, duck fat potato, muscatels, balsamic (gf) 47

salmon, congo potato, capsicum, eggplant, zucchini, pancetta (gf) 48

market fish, fennel, heirloom tomato, samphire, capers, olive, basil (gf) 46

chicken, blue cheese polenta, pumpkin, jabali, garlic, lemon, rosemary and chilli butter 44

wagyu, celeriac, pickled nashi, pink peppercorn, parsley, potato crisp (gf) 48.5

chilli and ginger moreton bay bugs, cauliflower, sea succulents, radish, turnip,

bonito butter (gf) 56

truffled macaroni, cheese

duck fat kipfler potatoes, rosemary + chilli salt (gf)

slow roasted carrots, almond, vincotto, nori

baby gem coz, pecorino, white anchovy (gf)

steamed buttered greens (gf)

fries, oregano, feta

(all sides serve 2)

10 ea

OR

3 side dishes 25