



|| SNACKS ||

Sourdough - smoked butter 10

Natural **oyster** - melon mignonette - lemon verbena 6ea

Roasted oyster - **sake** pepperberry 6ea

Cured **scallop** sashimi - XO - kumquat - gooseberry 28

Beef tartare - sourdough - **truffle** aioli - manchego 24

Fried **chicken** - sweet & sour - furikake 22

Miso eggplant - tofu - **pomegranate** 20

Lamb **ragu** - orecchiette - goat cheese 28

|| MAINS ||

Market Fish - beurre blanc - **fioretto** - buttermilk MP

Koji Berkshire pork cutlet - eschalot - parsnip 39

Mooloolaba king **prawns** - shrimp butter - chimichurri 45

Grimaud duck breast - **sunchoke** - blackberries 49

Beef **cheek** - white polenta - beer mustard 48

Leave it up to us 105pp

indulge in the highest-quality bread, snacks, seafood, meats and vegetables, curated daily by our chefs

Matched wines 65pp

|| VEGETABLES & SIDES ||

Tempura pumpkin - gochujang caramel 16

Brussels sprouts - **sesame** dressing 16

Nashi pear- fennel - manchego - pecan oil 16

Chips - **yuzu** aioli 12

|| SWEET & SAVOURY ||

Pumpkin - white chocolate - **mandarin** sherbet - kataifi 18

Sticky date pudding - **coffee** caramel - aerated custard 18

Chocolate mousse - rhubarb - hazelnut - meringue 18

Australian cheeses - lavosh - local **honeycomb** 18

10% surcharge groups of 8 or more

15% surcharge public holidays

1.9% surcharge on all cards

