



|| MAINS ||

|| SNACKS ||

Sourdough	5pp
red gum smoked butter	
East 33 Rock Oyster	7ea
fingerlime mignonette	
Roasted East 33 Oyster	8ea
sake pepperberry	
Roasted XO Scallop	13ea
salmon roe - aerated cauliflower	
Kangaroo Skewers (2)	14
muhammara	

|| ENTREES ||

Kingfish Sashimi	32
bonito vinegar - fig leaf oil - daikon	
Beef Tartare	30
bush tomato - manchego - sourdough	
Fried Spatchcock	28
sweet & sour - furikake	
Tempura Eggplant	28
cashew - dukkah - nutritional yeast	
Burrata	29
grilled peach - peanut chilli crisp	

Market Fish	MP
beurre blanc - salsa verde - tomatillo	
Koji Berkshire Pork Cutlet	45
parsnip - eschalot - beer mustard - jus	
Mooloolaba King Prawns	52
umami butter - lemon	
Hunter Valley Quail	46
macadamia - smoked blueberry - turnip	
Wagyu Beef	65
burnt onion soubise - horseradish - jus	
White Pyrenees Lamb Shoulder	48
baba ghanoush - mint yoghurt - shirazi salad	

|| SIDES ||

Tempura Pumpkin	18
gochujang caramel	
String Beans	18
olive - marcona almond	
Yellowtail Salad	18
plum - candied walnut - goat's curd	
Chips	18
yuzu aioli	

'Leave it up to us'

5 Course 120pp

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

Steak Supplement 10pp

Matched wines 60pp

|| SWEET & SAVOURY ||

Wattle Seed Cream Cheese

sponge cake - meringue - Davidson plum 20

Mango Sorbet

roasted pineapple - melon granita 20
pandan - buckwheat

Chocolate Crémeux

honeycomb - toasted grains - hazelnut 20

Australian Cheeses

coffee lavosh - quince preserve 20

10% surcharge groups of 8 or more

15% surcharge public holidays

1.9% surcharge on all cards

Y Yellowtail