

set menu

\$120 per person

No variations available | Minimum 2 persons

Our Bread.

Coconut ash, malt & molasses butter *

Oyster, Coffin Bay, SA.

Grilled, Cafe de Paris butter, crispy capers

Hash Brown.

Nduja, guanciale, smoked Yarra Valley caviar *

Raw Beef.

Victorian Black Angus, egg yolk, parsnip, pickles, HP sauce

Red Claw Crayfish, FNQ.

200g. Grilled, sea urchin butter, seaweed, bottarga, roe

Pork Loin Chop, Bangalow NSW.

Lentils, capers, currants, sage, Packham pear

Duck Fat Brussel Sprouts.

Vannella stracciatella, sage & onion *

House Salad.

Young spinach, dried miso, parmesan, truffle & citrus

"VoVo". White chocolate, raspberry coconut, chamomile, burnt meringue

Add ons

Spanner Crab Mayonnaise. Chives, apple, toasted crumpet * (df)	37
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Scallops, Hervey Bay, QLD. Lime aioli, crispy chilli, kale, sesame	10 ea
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Painted Crayfish, FNQ. Brown butter, green sauce, lemon (half)	130
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*Indicates that the dish or components of the dish contains gluten

df - dairy free | vv - vegan

Advise staff of all dietary requirements

This menu contains only Australian seafood

Surcharges:

Groups 10+ adults 10% & Public Holiday 15%

Itemised split bills are not available