

menu

Our Bread. Coconut ash, malt & molasses butter *	6 ea
Oysters. Natural, mignonette (6)	38
Grilled Oysters. Café de Paris butter, crispy capers (6)	42
Hash Brown. Nduja, guanciale, smoked Yarra Valley caviar	22
Spanner Crab Mayonnaise, Fraser Isle QLD. Chives, apple, toasted crumpet * (df)	36
Pickled Shellfish. Clams, mussels, squid, caviar *	22
Mini 'Yorkies'. Beef cheek, horseradish *	24
Celeriac & Potato Boulangère. Atherton mushrooms, nori, toasted yeast jus (vv)	34
Tiger Prawn Raviolo. Young leeks, ginger & lemongrass bisque *	36
Yellow Fin Tuna Crudo. Labne, cucumber, citrus, green chilli, finger lime	35
Scallops, Hervey Bay, QLD. ½ dozen, lime aioli, crispy chilli, kale, sesame	56
Raw Beef. Victorian Black Angus, egg yolk, parsnip, pickles, HP sauce	34
Red Claw Crayfish, FNQ. 200g. Grilled, sea urchin butter, seaweed, bottarga, roe	38 ea
Leeks. Charcoal grilled, bread sauce, kale, hazelnuts ^ (vv)	32
Clams, Cloudy Bay NZ. Spaghetti, fermented chilli butter, nori crumb, herbs *	44
Daintree Saltwater Barramundi, FNQ. Puy lentils, herb salad, bacon & parsley broth	52
Pork Loin Chop, Bangalow NSW. Lentils, capers, currants, sage, Packham pear	48
Kangaroo, Paroo SA. Charcoal grilled, pumpkin, black garlic, kale, spiced seeds	46
Duck Breast. Molasses, pinenuts, fennel, mandarin, anise jus ^	48
"Brick Lane" Lamb, VIC. 16hr shoulder, Madras spices, cucumber & mint, Bombay kiplers (df)	120
Rib of Beef, Pure Black, Barley Fed Angus. Smoked mash, marrowbone * & cheek, gem salad	MP
Painted Crayfish, FNQ. Brown butter, green sauce, lemon (half or whole)	MP
Duck Fat Brussel Sprouts. Vannella stracciatella, sage & onion *	18
Charred Market Greens. Buttermilk (v)	15
Smoked Mash & Gravy. Bovril butter	18
House Salad. Young spinach, dried miso, parmesan, truffle & citrus (v)	16
Hispi Cabbage. Charred, Mungalli Creek Dairy quark, pine nuts, fermented chilli ^ (v)	17

* - Indicates that the dish or components of the dish contains gluten - variations may be available
^ - contains nuts
df - dairy free | v - vegetarian | vv - vegan
Advise staff of all dietary requirements

Surcharges:
Groups 10+ adults 10% & Public Holiday 15%
Itemised split bills are not available