

menu

Our Bread. Coconut ash, malt & molasses butter *	6
Oysters. Natural, mignonette (6)	38
Baked Oysters. Fermented chilli butter (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
Beetroot, Atherton Tablelands, QLD. Smoked, white bean, buckwheat, radicchio, macadamia (vv)	30
Tiger Prawns, QLD. Grilled, roasted garlic & parsley butter. (3)	36
Reef Fish, FNQ. Citrus cured, chaat spices, tamarind, radish, buttermilk	35
Scallops, Hervey Bay, QLD. ½ dozen, XO sauce, fried seaweed, bottarga	56
Raw Wagyu Beef. Victorian Black Angus, egg yolk, parsnip, pickles, HP sauce	34
Squid, QLD. Local line caught, chargrilled, crispy chilli & shallot, ink aioli (df)	37
Leeks. Charcoal grilled, crisp potato, Tablelands mushrooms, spinach, walnuts, mustard (vv)	32
Clams, Cloudy Bay NZ. Spaghetti, fermented chilli butter, nori crumb, herbs *	44
Daintree Saltwater Barramundi, FNQ. 'Tandoori', tomato, octopus, kipfler, smoked yoghurt	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. Apple, black pudding, cabbage, bread sauce, barley, clove *	48
"Brick Lane" Lamb, VIC. 16hr shoulder, Madras spices, cucumber & mint, Bombay kipflers (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	15
Smoked Mash & Gravy. Bovril butter	18
House Salad. Young spinach, dried miso, parmesan, truffle & citrus	16
Hispi Cabbage. Charred, Mungalli Creek Dairy quark, pine nuts, fermented chilli	17