

# restaurant menu

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## start

Market Oysters   Native Citrus (gf) (df)	3ea
House Baked Sourdough   (v) (df)	7
Warm Mt Zero Olives   (v) (df) (gf)	7
Croquettes   Manchego, truffle aioli (4) (v)	12
Pork Belly Bahn Mi   Pickled daikon, mint, coriander, sriracha mayo (2)	15
Mooloolaba Tuna Tacos   Jalapenos, coriander, soy, finger lime (4) (df)	21
Daily Charcuterie   Cured meats, house pickles, sourdough (df)	24

## small

Vanella Buffalo Mozzarella   Charred eggplant, smoked tomato, pine nuts, rosemary flat bread (v)	17
Hervey Bay Scallops   Cauliflower puree, golden raisin vinaigrette, bottarga (gf)	22
Angus Beef Tartare   Vietnamese spices, hens egg, crispy shallot, rice puffs (df) (gf)	18
Agnolotti   Confit duck, ricotta, duck jus, fried sage	19

## pasta

Hand Rolled Gnocchi   Forest mushrooms, peas, truffle mascarpone (v)	24
Wagyu Brisket Ragu   Tagliatelle, Parmigiano Reggiano	26
Noosa Spanner Crab   Linguine, chilli, basil, lemon, extra virgin olive oil	30

## large

Market Fish   Faro, spinach, spanner crab, veloute	MP
Cone Bay Barramundi   Clams, peas, fennel, lemon butter sauce (gf)	36
Spatchcock   Middle Eastern cauliflower, pomegranate, pistachio (gf)	32
Sovereign Hills Lamb Rump   Herb gnocchi, caponata, jus	28
Cape Grim Eye Fillet (200g)   Potato gratin, cavolo nero, field mushroom, red wine sauce (gf)	38
Butchers Cut   Grilled Australian meat, hand cut chips, baby gem salad (gf)	MP
Sovereign Hills Slow Roasted (12h) Lamb Shoulder   Seasonal roast vegetables (df) (gf)	69

## vegetables

Jap Pumpkin   Brown butter, hazelnut granola (gf)	12
Broccolini   Garlic chips, red wine (gf) (df)	10
Polenta Chips   Parmesan, smoky tomato ketchup (gf) (v)	9
Green Salad   Cos, fennel, radish, sherry vinaigrette (gf) (df) (v)	8.0
Hand Cut chips   Sebago potato, aioli (gf)	8.0