

# restaurant menu

---

## 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
Mooloolaba Tuna Tacos   Jalapenos, coriander, soy, finger lime (4) (df)	21
Pork Belly Bahn Mi   Pickled daikon, mint, coriander, sriracha mayo (2)	15
Daily Charcuterie   Cured meats, house pickles, sourdough (df)	24

## small

Vanella Buffalo Mozzarella   Globe artichoke, olives, rocket, salsa verde, rosemary flat bread (v)	18
Mooloolaba King Prawns   Charred brocolini, yuzukosho, sesame (gf)	21
Angus Beef Tartare   Vietnamese spices, hens egg, crispy shallot, rice puffs (df) (gf)	18
Butternut Pumpkin Ravioli   Brown butter, sage, walnuts, Parmesan (v)	18

## pasta

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

## large

Market Fish   lemon risotto, soft herbs, chestnut, crispy kale (gf)	MP
Cone Bay Barramundi   Cloudy Bay clams, peas, fennel, lemon butter sauce (gf)	36
Spatchcock   Middle Eastern cauliflower, pomegranate, pistachio (gf)	32
Borrowdale Pork   cheek, apple glazed jowl, creamed potato, red cabbage (gf)	32
Jacks Creek Eye Fillet (200g)   Potato gratin, cavolo nero, field mushroom, red wine sauce (gf)	38
Byron Veal Chop Schnitzel   Slaw salad, horseradish, lemon	42
Cape Grim Short Rib (16hr)   Parmesan white polenta, roast winter vegetables (gf)	69

## vegetables

Brocolini   Garlic chips, red wine (gf)	10
Polenta Chips   Parmesan, chilli mayonnaise (gf) (v)	9
Green Salad   Cos, fennel, radish, sherry vinaigrette (gf) (df) (v)	8.0
Hand Cut chips   Sebago potato Sebago potato, aioli (gf)	8.0
Jap Pumpkin   Brown butter, hazelnut granola (gf)	12.0