

# restaurant menu

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## start

Market Oysters   Native Citrus (gf) (df)	3.5ea
Sourdough   Cultured butter (v) (df)	8
Warm Mt Zero Olives   (v) (df) (gf)	7
Croquettes   Manchego, truffle aioli (4) (v)	14
Mooloolaba Tuna Tacos   Jalapenos, coriander, soy, finger lime (4) (df)	21
Pork Katsu Sliders   Kewpie, tonkatsu, white cabbage (2)	16
Daily Charcuterie   Cured meats, house pickles, grilled sourdough (df)	24

## small

Vanella Burata   Zucchini, broad beans, peas, gremolata, foccacia (v)	21
WA kingfish Crudo   Yuzukosho, edamame, radish, nori (gf) (df)	22
Angus Beef Tartare   Vietnamese spices, hens egg, crispy shallot, rice puffs (df) (gf)	18
Fremantle Octopus   Charred red capsicum, heirloom tomato, nasturtium (gf) (df)	21
Turkey Terrine   Pickled vegetables, cranberry, grilled sourdough (v) (df)	18

## pasta

Hand Rolled Gnocchi   Cherry tomato, chilli, basil, ricotta salata (v)	24
Pork & Fennel Sausage   Fusilli, peas, parmesan, truffle pesto	26
Moreton Bay Bug   Linguine, chilli, tomato, basil	32

## large

Market Fish   Grilled asparagus, fennel, blood orange vinaigrette (gf) (df)	MP
Cone Bay Barramundi   Pipis, white beans, lemon, basil (gf)	38
Corn fed Chicken   Sweet corn, oyster mushroom, herb gnocchi (gf)	32
Sovereign Hills Lamb   Chop, belly, smoked eggplant, zucchini, confit tomato (gf)	36
Jacks Creek Eye Fillet (200g)   Kipfler potato, cavolo nero, field mushroom, red wine jus (gf)	38
Cape Grim 48hr Beef Short Rib   Bulgogi glaze, gem salad, fermented red chilli (gf) (df)	36
Sovereign Hills lamb Shoulder   Roast vegetables, braising juices (gf)	69

## vegetables

Cauliflower   Sumac yoghurt, pomegranate, pistachio, dukka (gf)	12
Polenta Chips   Parmesan, Sriracha 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
Grilled sweet corn   Chipotle butter, parmesan, coriander (gf) (v)	9.0