

restaurant menu

start

Market Oysters Native Citrus (gf) (df)	3.5ea
Sourdough Cultured butter (v)	8
Warm Mt Zero Olives (v) (df) (gf)	7
Croquettes Cauliflower cheese, truffle mayo (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

Buffalo Mozzarella Pistachio pesto, tomatoes, green olives, grissini (v)	19
Huon Salmon Rilletes, pickled cucumber, cultured cream, toast (gf)	18
Angus Beef Tartare King oyster mushroom, mountain pepper, tendon puffs (df) (gf)	18
Ricotta Dumplings Jap pumpkin, hazelnuts, brown butter (v)	18
Beef Cheek Tortellini Pancetta, swiss browns, onions, red wine	21

pasta

Cassarecce Broccoli, chilli, lemon, ricotta (v)	24
Wagyu Brisket Ragu Tagliatelle, tomato, basil, parmesan	28
Squid Ink Linguine Prawns, squid, clams, cherry tomato, basil, bottarga	32

large

Cone Bay Barramundi Clams, fennel, peas, lemon butter sauce (gf)	38
Jerusalem Artichoke Pie Portabello mushroom, spinach, sugarloaf (v)	28
Cape Grim Sirloin 250g Hand cut chips, smoked red wine butter, gem salad (gf)	29
Jacks Creek Eye Fillet (200g) Kipfler potato, cavolo nero, field mushroom, red wine jus (gf)	38
Borrowdale Pork Collar Beluga lentils, bacon, roast carrots, PX glaze (gf)	36
Sovereign Hills Lamb Shoulder Roast vegetables, braising juices (gf)	69

vegetables

Cauliflower Sumac yoghurt, pomegranate, pistachio, dukka (gf) (v)	12
Polenta Chips Parmesan, Sriracha mayonnaise (gf) (v)	9
Green Salad Cos, fennel, radish, sherry vinaigrette (gf) (df) (v)	8
Hand Cut chips Sebago potato Sebago potato, aioli (gf) (v)	8
Steamed Broccoli Sweet tahini, coriander (gf) (v)	10