

A menu for the middle of the table

To start small bites to get you started

House baked bread, smoked butter	8
Grilled Hervey Bay scallop, kombu butter, wakame	4
Whole fried whitebait, preserved lemon aioli	12
Steamed bun, char siu pork, cucumber, mint, onion	5
Steamed bun, fried chicken, sriracha, pickles	5
Roasted bone marrow, onion, jus	12
Thai fish cakes, daikon, nam prik pao	14

A little more tasting plates that capture the season and our surrounds

Zucchini textures, dill, tomatoes, almonds	20
King prawns, avocado, citrus, pork scratching, macadamia	27
Beetroot risotto, candied golden beets, goats cheese	23
Potato gnocchi, carrot, currants, fennel, watercress	24
Pork belly, watermelon, spring onion, ginger	26

Larger abundant servings of our favourite proteins

Sticky beef short ribs, coconut & ginger caramel	Approx 400g 26
	Approx 800g 52
Vietnamese spiced chicken, star anise & lemongrass broth	Half 23
	Whole 46
Slow roasted lamb shoulder, chimichurri	Approx 950g 59

On The Side seasonal bowls to accompany your meal

Baby carrots, romesco, spiced chickpeas	12
Grains, pomegranate, sunflower seeds, caramelised yoghurt	13
Pumpkin, honey, cumin, lemon, fetta, sage	12
Rocket, pear, candied walnuts, parmesan	11
Triple cooked fat cut chips, rosemary aioli	10

Feasting menus available for tables of 6 and up start from \$30/head, just ask your waiter for more details. Kids menu available on request.

Dessert

White chocolate brownie, mango, coconut, macadamias	15
Yoghurt panna cotta, summer berries, spiced granola, lemon balm	14
Liquorice sponge, caramel, chocolate, vanilla, popcorn	15
Brioche doughnuts, mousse, caramel, banana, sesame toffee	16

Dessert Cocktails

Espresso Martini - Stolichnaya vodka, Kahlua, espresso shaken & served straight up	16
Campfire Bourbon - Bourbon, smoked butter, hazelnut, honey, marshmallow, nutmeg	16
Hot & Cold Irish Coffee - Jameson Irish whiskey, hot espresso, cold cream	13

Cheese Board fig paste, lavosh & water crackers

One Cheese 12

Two Cheeses 22

Three Cheeses 32

Cheeses change daily, please ask your waiter for more details.

Dessert & Fortified Wines (60ml)

2016 Frogmore Creek, Iced Riesling, Tasmania	9
Galway Pipe, Grand Tawny, South Australia	8.5
Penfolds, Grandfather, Tawny, South Australia	20
De Bortoli, Black Noble, New South Wales	15
Barbadillo, Pedro Ximenez, Spain	8

Minimalist Coffee Roasters- served w Burton's Fraser Coast Milk

Flat White, Cappuccino, Latte, Long Black, Macchiato, Espresso, Piccolo 4

Hot Chocolate 5

Mug +1 Soy+ .5

Affogato – Vanilla bean ice cream, espresso, chocolate almond wafer 10

Add Baileys, Frangelico or Drambuie 17.5

Teadrop Teas

English Breakfast, Supreme Earl Grey, Spring Green, Peppermint, Pot For One 4
Chamomile & Vanilla, Liquorice, Malabar Chai (infused with milk +1)