

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, caper, lemon, pine nut butter	3.5
Steamed bun, char siu pork, cucumber, mint, onion	5
Steamed bun, fried chicken, sriracha, pickles	5
Roasted bone marrow, onion, jus	10
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
Squid ink risotto, chilli, garlic, lemon	22
Pan seared market fish, onion, artichoke, fennel, hazelnuts	26
Potato gnocchi, peas, pancetta, ricotta	24
Beef cheek, smoked cauliflower, gremolata, jus	32

Larger abundant servings of our favourite proteins

Asian sticky beef short ribs, coconut & ginger caramel	Approx 400g	26
	Approx 800g	54
Jamaican jerk chicken, kewpie mayonnaise, seasonal pickles	Half	23
	Whole	46
Slow roasted lamb shoulder, pickled garlic concasse, black olive	Approx 950g	59

On The Side seasonal bowls to accompany your meal

Cauliflower, almond cream, herbed crumb	12
Beetroot, dill, goats cheese, chickpeas	12
Sweet potato, fetta, currants, pine nuts	12
Pan fried broccoli, chilli, garlic, anchovy	12
Rocket, pear, candied walnuts, parmesan	11
Triple cooked fat 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

Lemon curd, meringue, shortbread crumb, candied walnuts, ricotta	13
Pumpkin cheesecake, candied pepitas, ginger custard, maple ice cream	15
Hazelnut semifreddo, salted caramel, poached pear, honeycomb	15
Brioche doughnuts, white chocolate, 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, hot espresso, cold cream, liquorice cake	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, Malabar Chai (infused with milk +1)