



BAR
RESTAURANT
CELLAR

Snacks

Sourdough Roll, Smoked Butter <i>VD FOR</i>	4ea
Fresh Oysters, Cayenne & Watermelon Hot Sauce <i>GFDF</i>	5ea
Mt. Zero Olives, House Pickles <i>VGFDF</i>	12
Smoked Leg Ham, Pineapple, Hot Peppers <i>GFDF</i>	14
Rockmelon, Bresaola, Stracciatella, Black Vinegar <i>VORGF</i>	18
Burrata, Smoked Tomato Sambal, Sourdough <i>V</i>	24
Kangaroo Tartare, Egg, Wattleseed, Sourdough <i>DF</i>	21
Market Fish Ceviche, Tostadas	24

Big

Japanese Pumpkin, Currants, Pepita, Galotyri <i>VGFDFOR</i>	29
Fried Brisbane Valley Quail, Peach, Pecan, Leek <i>GFDF</i>	21/30
Fish of the Day, Almond, Seaweed Butter	MP
Market Beef, Onions, Miso Mustard, Jus <i>GFDF</i>	MP

Extras

Sugarloaf Slaw, Sesame Dressing <i>VGFDF</i>	10
Heirloom Tomato, Citrus Kosho, Furikake <i>VGFDF</i>	15
Crispy Potatoes, Cultured Cream, Chilli Oil <i>VGFDFOR</i>	15

Sweets

Farmhouse Cheddar, Honey, Espresso, Lavash <i>GFOR</i>	18
Coconut Yoghurt Sorbet, Mango, Kiwi, Meringue <i>GFDF</i>	15
White Chocolate Torte, Strawberry, Mascarpone <i>GF</i>	15



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Set Menu \$95pp

Sourdough Roll, Smoked Butter

Fresh Oysters, Cayenne & Watermelon Hot Sauce

Rockmelon, Bresaola, Stracciatella, Black Vinegar

Fried Brisbane Valley Quail, Peach, Pecan, Leek

Sugarloaf Slaw, Sesame Dressing

Wagyu Brisket, Onions, Miso Mustard, Jus

Heirloom Tomato, Citrus Kosho, Furikake

Crispy Potatoes, Cultured Cream, Chilli Oil

Coconut Yoghurt Sorbet, Mango, Kiwi, Meringue

White Chocolate Torte, Strawberry, Mascarpone



**Scan to check out our extensive
spirits selection**



