

To Begin

House baked bread, cultured butter	4
Coffin Bay oyster, cucumber, pomelo, yuzu	5
Beetroot, chickpea, avocado and jalapeno tacos	5
Queensland spanner crab sliders, sorrel, finger lime	5

To Continue

Charcuterie plate, grilled sourdough, pickles, mustard	21/31
Inchcolm steak tartare, crisps	25
Goats curd churros, truffle honey, almond	14
Roasted pumpkin, sumac yoghurt, sprouted lentils, almonds	18
Lightly cured kingfish, dill mayonnaise, kohlrabi, espelette pepper	21

And More

Potato and chive gnocchi, green sauce, spring vegetables, pecorino	34
Harissa spatchcock, pomegranate, cauliflower, freekeh, blood orange	34
Ora king salmon, Nicoise salad, lemon, dill	38
Barbeque MB3+ wagyu flank, beer onions, chimichurri	40
Maremma free range duck, peach, fennel jam, liquorice, buckwheat	46
Murray gold cod, kedgeree, fennel bisque, to share	46
Slow roasted saltbush lamb shoulder, peas a la francaise, smoked yoghurt, to share	60

On The Side

Baby gem lettuce, pecorino, Caesar dressing	11
House green leaf and petit herb salad, vinaigrette	11
French fries, aioli	11

Afters

Dessert of your choice with matching cocktail	30
Mango sorbet, mandarin, coconut, black sesame	17
Strawberry parfait, sour cream ice-cream, vanilla	17
Wattleseed chocolate lamington, banana malted ice cream, Davison plum	17
Selection of cheeses served with piccalilli, cheddar biscuits, lavosh	12/20/30