

A La Carte Menu.

Our Sourdough + Cultured Butter 4ea

Port Lincoln Squid + Smoked Pork Belly Skewer / Corn + Bunya Nut Miso 12ea

Andean Sunrise Potato Scallop / Rhubarb Ketchup 6ea

Lamb Kebab / Laffa Bread / Sesame + Sumac / Pickled Barletta's 8ea

Full Blood Wagyu Intercostal Skewer / Gochujang + Bread Miso Glaze / Beetroot 8ea

Charcoal Chicken Wing / Bread Miso Stuffing / Koji Cream 14ea

Heirloom Carrots / Fermented Honey / Stracciatella / Sumac + Sesame 16

Apple + Walnut Salad / Herbs / Red Grapes / Green Goddess 16

Andean Sunrise Potatoes cooked in aged beef fat / Pepita Miso Emulsion 12

Moreton Bay Bug Schnitzel / Salt & Pepper Sauce / Lemon 39

Mooloolaba King Prawns / Cultured Butter + Prawn Head Sauce 65

Dry Aged Murray Cod / Jerusalem artichoke / Salt baked celeriac / Café de Paris 48

Stone Axe Full Blood Wagyu Chuck Tail (100g) / Barletta Onion Soubise / Pine Mushroom + Thyme Sauce 60

BBQ Short rib / Salt Baked Celeriac + Chestnut Cream / Charcoal Chicken Wing Sauce 45

Dry Aged O'Connor Farm Sirloin on the Bone / Thyme + Eschalot Sauce /
Andean Sunrise Potatoes cooked in aged beef fat 80

Blackberry + Sorrel Ice / Burnt Plum Custard / Almond Nougat 16

Jersey Milk Ice Cream / Choc + Malt 16

Crack Puff / Geranium + Honey Crème Diplomat 10

Our A La Carte Menu Changes Frequently.