

Entrée and Main \$98pp

Entrée

Filo wrapped camembert, ratatouille, herb oil

Fried loligo squid, house tartar, roquette & pecorino, lemon

Freshly shucked oysters (6), seaweed dressing, ginger gel, furikake or tempura kilpatrick

Kingfish sashimi, burnt nori dressing, compressed cucumber, scallion emulsion, dashi crisp

Torched tuna tataki, pickled ginger gel, yuzu apple, avocado & wasabi puree, cassava cracker

Charred Fremantle octopus, caponata, pine nut, basil

Wagyu beef tartare, cured yolk, chicken pâté, shiso, potato crisps

Mains

Citrus crusted salmon, beetroot puree, onion petals, edamame hummus, pickled fennel

Seared barramundi, caramelised cauliflower puree, scallop & prawn, salsa verde

Moreton Bay bugs (500g), chargrilled, burnt butter, charred lime & bois boudran +\$10

Squid ink fettucine, lobster & crab, white wine emulsion, pangrattato, lemon, fresh herbs

Sweet potato gnocchi, cashew butter, black garlic puree, carrot cream, pistachio, haloumi

Sous vide lamb rump, pistachio crust, labna, asparagus, red wine jus

Sides +\$18

Charred broccolini, pecorino romano, yoghurt, lemon Honey roasted dutch carrots, almonds Garden salad, citrus vinaigrette Truffled kipfler potatoes, chives, confit garlic aioli

Desserts +\$20

Soft set vanilla pannacotta, milk sorbet, rhubarb compote, almond crumb, mandarin dust Swedish chocolate brownie, vanilla bean syrup, whipped mascarpone, strawberry Hawaiian coconut pudding, sour cherry gel, basil, strawberry sorbet