



5 course tasting menu 95 pp
- *additional cheese course* 10 pp

Wine pairing 75 pp

Meze Snacks

Voytek's rosemary & potato sourdough, Virginia EVOO (vgn) 10 - add taramasalata 11

House marinated Mylor olives, grissini (vgn) 12

Smoked ham hock croquette, butter pickles, aioli 8 ea

Chickpea panelle, spiced capsicum, fried basil (gf) (vgn) 6 ea

Ortiz anchovy, sauce gribiche, crostini 6 ea

Abrolhos Island scallop ceviche, Forvm Chardonnay, pickled kohlrabi, fig leaf oil (gf) 15 ea

Spencer Gulf king prawns cooked over coals, preserved lemon, cured meat xo (gf) 12 ea

Small Plates

Mooloolaba Yellowfin Tuna crudo, mint & cucumber consommé, grape, labneh, dill (gf) 28

Chargrilled South Australian Octopus, nduja romesco, almonds, fennel (gf) 31

Roasted beetroot carpaccio, whipped ricotta, hazelnut vinaigrette, mustard leaf (gf) (v) 31

Vitello Tonnato, tuna aioli, pickled white anchovies, capers, shallots (gf) 28

Garganelli, braised beef cheeks, red wine, salsa verde, soffrito 29

Large Plates

Fresh local fish of the day POA

Hand rolled Potato gnocchi, mushroom ragout, charred leeks, rosemary pangrattato (v) 38

Harissa roasted Cauliflower, chickpea hummus, sumac onions (gf) (vgn) 38

Smoked Duck breast, beetroot & farro 'risotto', marsala jus 45

350gm O'Connor Sirloin (MBS 4+), café de Paris butter (gf) 58

Signature Lamb Press, pancetta, carrot crema, pine nuts, zucchini, mint, currants (gf) 46

Sides

Butter lettuce, radish, shallots, avocado, ricotta salata, white balsamic (gf) (v) 15

Heirloom roasted carrots, butter bean & tahini puree, pomegranate (gf) (vgn) 16

Crispy potatoes, rosemary salt (gf) (vgn) 14