

Let Us Feed You

5 course tasting menu 95pp

- additional cheese course 10pp

- wine pairing 75pp



Meze Snacks

Voytek's rosemary & potato sourdough, Virginia EVOO (vgn) 12 - add taramasalata 12

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 7 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, Ajo Blanco, roasted shallot, charred padrón peppers (df) 32

Chargrilled South Australian Octopus, nduja romesco, almonds, fennel (gf) 32

Roasted beetroot carpaccio, whipped ricotta, hazelnut vinaigrette, mustard leaf (gf) (v) 29

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

Tubetti Rigati, smoked tomato pesto, basil, Kalamata olive crumb (v) 27

Vanella Burrata, zucchini, asparagus, sage, parsley & walnuts (v) (gf) 29

Large Plates

Fresh fish of the day POA

House made Spaghetti, Shark Bay crab, corn, chives, Aleppo pepper 45

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

Char-grilled whole Spatchcock Chicken, celeriac puree, charred spring greens, capers, verjus (gf) 49

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, carrot top chimichurri (gf) (vgn) 16

Crispy potatoes, rosemary salt (gf) (vgn) 15