

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) 13 - add taramasalata 13
- House marinated Mylor olives, grissini (vgn) 14
- 'Will Studd' fried Saganaki, lemon aioli (v) 11 ea
- Chickpea panelle, spiced capsicum, fried basil (gf) (vgn) 7 ea
- Ortiz anchovy, sauce gribiche, potato hashbrown, shallot (gf) 9 ea
- Abrolhos Island scallop ceviche, Forvm Chardonnay, pickled kohlrabi, fig leaf oil (gf) 16 ea
- Spencer Gulf king prawns cooked over coals, preserved lemon, cured meat xo (gf) 13 ea

Small Plates

- Oven roasted eggplant, pine nut crema, molasses, pickled onion (gf) (vgn) 19
- Vanella burrata, charred radicchio, preserved lemon, breadcrumbs (v) 29
- Chargrilled South Australian Octopus, nduja, chickpeas, almond & kipfler skordalia (gf) 33
- Mooloolaba Yellowfin Tuna crudo, Ajo Blanco, roasted shallot, charred padrón peppers 33
- Vitello Tonnato, tuna aioli, pickled white anchovies, capers, shallots (gf) 29
- Fusilli Pugliesi, pepita seed pesto, cavolo, pangrattato (vgn) 28

Large Plates

- Fresh fish of the day POA
- House made egg pappardelle, confit duck leg, marsala, soffrito, grana padano 43
- Harissa roasted Cauliflower, chickpea hummus, sumac onions (gf) (vgn) 39
- Half roasted chicken, parsnip puree, smoked chilli butter (gf) 49
- 350gm O'Connor Sirloin (MBS 4+), café de Paris butter (gf) 65
- Signature Lamb press, pancetta, baba ganoush, quinoa & celery tabbouleh (gf) 46

Sides

- Green Coral lettuce, Roman dressing, radish, cucumber, dill (v) 16
- Oven roasted pumpkin, whipped tahini, za'atar (vgn) 15
- Crispy potatoes, rosemary salt (gf) (vgn) 16