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 14

House marinated Mylor olives, grissini (vgn) 14

Chickpea panelle, spiced capsicum, fried basil (gf) (vgn) 7

Potato & Gruyere croquette, onion aioli (v) 9

House made crumpet, Shark Bay Crab, chives, chilli, crème fraiche (a) 18

Abrolhos Island scallop ceviche, Forvm Chardonnay, pickled kohlrabi, fig leaf oil (gf) (a) 16

Mortadella skewer cooked over coals, Guindilla pepper, gremolata (gf) 11

Small Plates

Oven roasted eggplant, pine nut crema, molasses, pickled onion (gf) (vgn) 19

Hand diced Mooloolaba Tuna tartare, smoked chilli, Jerusalem artichoke, labneh, chives (gf) (a) 33

Chargrilled South Australian octopus, almond ajo blanco. Pickled fennel, cucumber (gf) (a) 33

Vitello Tonnato, tuna aioli, pickled white anchovies, capers, shallots (gf) (m) 29

House made ricotta Gnudi, parsley crema, peas, pecorino (v) 28

Large Plates

Fresh fish of the day (a) POA

Saffron & king prawn risotto, asparagus, peas, caramelised onions (gf) (a) 42

Charred cabbage dolmades, braised rice, dill, slow roasted tomato sugo (gf) (vgn) 38

Half roasted Abelsway chicken, braised butter beans, 'nduja, mascarpone (gf) 52

350gm O'Connor sirloin (MBS 4+), café de Paris butter (gf) 68

Signature lamb press, pancetta, roasted carrot puree, chickpeas, za'atar, watercress (gf) 46

Sides

Iceberg lettuce, apple, celery, sour cream, dill (gf) (v) 15

Chargrilled broccolini, salsa verde, ricotta salata (gf) (v) 16

Crispy potatoes, rosemary salt (gf) (vgn) 16

(gf) gluten free (v) vegetarian (vgn) vegan (a) Australian seafood (m) mixed seafood