

Small

house made focaccia, <i>whipped kombu butter, sea salt</i> gfo	6
freshly shucked oysters w/ lemon gf, df	5 ea
+ <i>red wine mignonette & tobiko caviar</i>	6 ea
warm mount zero mixed olives v, gf, df	10
nduja & curry croquette, <i>dill crema (2)</i> gf	16
seared scallop, <i>tom kah foam, kaffir lime oil, toasted cashew</i> gf, df	9 ea
spiced & diced prawn, <i>pickled asparagus, salmon roe, red onion, baked wonton (2)</i> df, gfo	16

Medium

torched calamari, <i>snake beans, lemon labneh, chilli crisp</i> gf	18
beef tartare, <i>soy cured yolk, nashi pear, grapefruit ponzu, shallot, rice crisp</i> gf df	26
soy confit duck leg, <i>plum sauce, choko, cucumber, duck skin crisp, fried bread</i> gfo	28
brussels sprouts, <i>maple, gochujang, slivered almonds, black sesame</i> v, df	15
poached pear, <i>balsamic ricotta, tamarind honey, mint, hazelnut</i> v, gf	16
crispy potatoes, <i>apple cider vinegar, chive sour cream</i> v, gf	15

To finish

cheesecake, <i>miso spiced apple, toasted crumble</i> v	14
chocolate tiffin, <i>blood orange mascarpone</i> v	13
affogato espresso, <i>vanilla ice cream, pedro ximenez sherry</i> v, gf	14

Cheese

please see blackboard or staff for cheese selections (60gms)

one cheese	16	three cheeses	38
two cheeses	27	four cheeses	49

Charcuterie

available individually or in addition to cheese (80gms)

by Saison Salumi, Fortitude Valley, QLD

black truffle & squid ink salami - <i>whole cut pig fat and pork shoulder</i> df	17
wagyu salami - <i>cloth aged wagyu beef, pastrami spiced crust</i> df	17