

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
confit duck croquettes, <i>hoisin cream (2)</i> gf	16
seared scallop, <i>tom kah foam, kaffir lime oil, toasted cashew</i> gf, df	8 ea
spiced & diced prawn, <i>pickled asparagus,roe, red onion, baked wonton (2)</i> df, gfo	16
olasagasti anchovy, <i>padron pepper, toum, toast</i> df	12

Medium

torched white fish, <i>pea & wasabi velouté, matchstick fries</i> gf, df	34
beef tataki, <i>peanut satay, daikon, carrot, buckwheat, sesame</i> gf, df	28
lamb & beef rendang meatballs, <i>toasted coconut</i> gf, df	29
brussels sprouts, <i>maple, gochujang, slivered almonds, black sesame</i> v, df	15
burrata, <i>roasted rhubarb, hazelnut, balsamic, mint</i> v, gf	24
crispy potatoes, <i>apple cider vinegar, chive sour cream</i> v, gf	15
chilled asparagus, <i>labneh, zaatar, pistachio</i> v, gf	12

To finish

thai tea tiramisu, <i>caramelised white chocolate crunch</i> v	14
burnt lemon tart, <i>crémé fraiche</i> v	14
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