

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	9 ea

Medium

torched calamari, <i>green bean, 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, gf, df	15
poached persimmon, <i>balsamic ricotta, tamarind honey, mint, hazelnut</i> v, gf	16
crispy potatoes, <i>apple cider vinegar, chef's fry sauce</i> v, gf, df	15

Large

5 spiced beef bourguignon, <i>yorkshire pudding</i>	38
marinated king brown mushrooms, <i>polenta 2 ways, asian chimichurri</i> , v gf	35

To finish

chocolate tart, <i>whiskey pecan praline, creme fraiche</i> v	14
rhubarb, <i>pannacotta, orange tuile, ginger nut crumb</i> gfo	14
hazelnut rocher gelato, <i>chilli toffee</i> v	12
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