

## SERVING BREAKFAST, LUNCH & DINNER 7.30 A.M UNTIL 11.00 P.M MONDAY TO FRIDAY 6.00 P.M UNTIL 11.00 P.M SATURDAY

## **EVENING MENU**

To Start

Mixed marinated olives \$9

Saganaki \$11

Pita bread, baba ghanoush \$5

Freshly shucked oysters, mignonette dressing MP

Parsnip, pear and vanilla soup, crème fraiche, parsnip chips \$5.5 taste / \$13

## Share plates

Heirloom carrot salad, coriander yoghurt, chia seeds, goat's cheese crumble \$17.5

Spiced black rice, yoghurt, brown butter, slow cooked egg \$18.5

Zucchini flower fritter, cracked wheat, peas, soy beans, Persian fetta, orange dressing \$19.50

Spanner crab bun, smoked beetroot, avocado, sorrel, pickled shallot 16.5ea

Grilled leader prawns, pickled green mango, toasted rice, smoked palm sugar dressing \$32

Hervey Bay scallops, morcilla crumbs, caper and raisin dressing \$22.5

Spicy fried whiting, confit kipfler potatoes, vanilla and lime aioli \$24

Snapper tartare, marinated chives, puffed wild rice, shaved foie gras \$25

Cured and seared ocean trout, sweetcorn, walnut and mint paste, ink paper \$19.5

Smoked pork loin and barramundi carpaccio, apple, pear, soubise puree \$22.5

Bresaola, green olive and anchovy paste, grissini, parmesan \$18

Pressed terrine, pork, chicken, pistachio, foie gras, shallot jam, cornichons \$24

Rangers Valley wagyu tartare (5+ score), egg yolk, pomme frites, toast \$25 / \$40

Grilled lamb cutlets, spiced root vegetables, saffron yoghurt, green raisins \$24

Spiced lamb meatballs, napoli sauce, shanklish cheese \$13

## Main plates

Risotto, grilled radicchio, gorgonzola, currants, pine nuts \$22 / \$32

Pan roasted John Dory, parsley puree, fennel and barberry pickle, bacon bread \$40

Confit duck leg and roasted breast, cantaloupe, labne, sautéed radish \$39

300gm 120 day aged grain fed Scotch Fillet, buttered potatoes, ox tail ragout, blackberries \$40

Roast suckling pig, French style braised peas, apple remoulade, pork jus (Serves 2) \$60

and a little something extra
potato puree \$8.5
broccolini, truffled pecorino \$12
dressed leaves, apple, walnuts, blue cheese \$9.5