

MENU



STARTERS

Marinated olives (v)	8
Daily bread (v) Daily baked bread with shichimi butter	12
Oysters (gf,df) Half dozen freshly shucked oysters w. lemon pepper granita and mignonette	36

LIGHTER PLATES

Carrot (v) Carrots cooked in carrot juice, puffed quinoa, verjuice, carrot puree	18
Heirloom tomatoes (gf) Heirloom tomatoes, balsamic reduction, grapes, goat’s cheese ice cream	18
Arancini Truffle arancini, taleggio, aioli (3pcs)	21
Duck rillettes Duck rillettes, orange marmalade served with baguette	22
Sashimi (gf) Kingfish, yuzu kosho, bourride, frozen grapefruits	24
Scallops (gf) Seared scallop, corn puree, sauce vierge (3pcs)	24
Steak tartare (gf) Beef fillet, horseradish cream, cured egg yolk, mustard, milk skin, toasted brioche	24

FROM THE LAND

Eggplant (v) Deep fried eggplant, charred eggplant, almond cream, seaweed bouillon	30
Pork Twice cooked pork belly, fennel , wild rice, plum and fermented daikon	32
Chicken Chicken ballotine wrapped in prosciutto, dried nuts and fruits, parsley and truffle supreme	36
Beef cheek Braised black onyx beef cheek, gremolata, celeriac, jus	38

FROM THE SEA

Crab Spanner crab, broken rice, turnips, sabayon	32
Prawn & mushroom risotto Creamy mushroom risotto, bisque oil, char grilled king prawns	38
Seafood pasta Moreton Bay bug, mussels, squid ink, saffron cream, parsley	38
Salmon Slow cooked salmon, brioche, yuzu beurre blanc, crème fraiche, salmon roe	45

SIGNATURE WAGYU RANGE

Wagyu rump cap 250g Wagyu rump cap (7+) burnt onion, potato fondant, red cabbage, red wine jus	60
Wagyu flank 200g Wagyu flank (9+) dauphinoise, brussels sprouts, jerusalem artichoke, pepper jus	64
Wagyu tenderloin 200g Wagyu tenderloin (5+) truffle mash, black garlic puree, madeira jus	68

SIDES

Green salad Salad leaves, house dressing	8
Mash potato Creamy pomme puree	12
Fat chips Twice cooked potato, bearnaise	14
Kipflers Deep fried kipfler potato, yeast butter, sour cream and chives	16
Steamed vegetables Steamed green beans, broccolini, salsa verde, toasted almond	16
Peas Buttered peas, crispy bacon, mint, croutons	16
Corn ribs Buttered corn ribs, paprika, parmesan cheese foam	24

DESSERTS

Lamington Genoise, chocolate sauce, frozen coconut mousse	16
Strawberry Cheesecake Deconstructed strawberry cheesecake, shiso gel, ginger & white chocolate crumbs	16
Bezier curve Chocolate mousse, whipped chocolate ganache, chocolate sable	16
Pumpkin meringue pie Vegan pastry, pumpkin filling, chick pea meringue	16

SPECIALS

Fish of the day Umami butter, turnips, spinach, lemon aspen	MP
Glacier 51 tooth fish 150g Soy and miso marinated tooth fish, vichyssoise	MP
Tomahawk steak 1.5kg Wagyu 6+ tomahawk, jus	MP



BRUNCH A LA CARTE



ADDITIONAL

Half dozen freshly shucked oysters w. lemon pepper granita and mignonette	36
Sourdough baguette & butter	12

SHARE PLATES

Pastry selection - donuts, croissant, mixed friandise	18
Smoked salmon, buckwheat blinis (unlimited) crème fraîche, eggs, chives, bergamot jam	24
Cured meats - savoury and spicy salami, prosciutto and bresolla	42
Cheese board - white and blue moulds, smoked cheese collection and condiments	46
Charcuterie - cured meats, cheeses and condiments serve with baguette	58

SLIDERS (2PCS)

Soft shell crab slider, lettuce, tomato, chipotle, mango salsa	14
Smoked beef brisket burger, pickles, cheese, truffle aioli	14
Fish slider - white fishcake with mornay tomato, lettuce and tartar sauce	24

SMALL PLATE

Truffled triple cheese toastie	14
Truffle arancini & aioli (3pcs)	15
Sous vide egg, truffled leek and dutch potato espuma, potato crisps	15
Beetroot, rose and balsamic tart	16
Crab salad, charred avocado, parmesan tuille	20
Seafood mosaic, wasabi, tapioca crackers	21
Jamon potato croquette, tomato relish	24

PLATES

Spicy friend chicken waffles and maple	16
Deep fried egg, chorizo, beans, marinara sauce, croutons	18
Eggs benedict, english muffins, spinach, bacon, house hollandaise	21
Potato dauphinoise, assorted truffled mushrooms, kale	21
Moreton Bay bug, saffron cream pasta, mussels, tomato and chilli pasta	38

SALAD & SIDES

Mixed leaves, house dressing	8
Pork sausage	8
Iceberg lettuce, blue cheese dressing, walnuts, crispy onions	10
Fat chips, bearnaise	12
Caesar salad, romaine lettuce, dressing, croutons, bacon	16

DESSERTS

Lamington Genoise, chocolate sauce, frozen coconut mousse	16
Strawberry Cheesecake Deconstructed Strawberry Cheesecake shiso gel, ginger & White chocolate crumbs, granita	16
Bezier curve Chocolate mousse, whipped chocolate ganache, chocolate sable	16
Pumpkin meringue pie Vegan pastry, pumpkin filling, chick pea meringue	16

PLEASE NOTE PUBLIC HOLIDAYS INCLUDE A 15% SURCHARGE



BRUNCH SET MENU

SET MENU FOR 2

65pp

FIRST

Pastry selection - donuts, croissant, mixed friandise
Smoked salmon, buckwheat blinis (unlimited),
crème fraiche, boiled eggs, chives, bergamot jam

SECOND

Truffle arancini & aioli
Jamon potato croquette, tomato relish,
2pcs sous vide egg, truffled leek and
dutch potato espuma, potato crisps

THIRD

Eggs benedict, bacon, english muffins, spinach, hollandaise
Maple glazed fried chicken waffles, potato rosti,
truffled assorted mushrooms, kale

VEGAN SET MENU FOR 2

65pp

FIRST

Assorted breads selection, olives and oil beetroot,
rose and balsamic tart

SECOND

Apple, cucumber, cashew cream and basil, cooked carrot,
shaved heliroom carrot, carrot puree, fuffed quinoa
fregola, capsicum salad, charred avocado

THIRD

Vegan rosti, truffled mushrooms, kale aubergine,
almond cream and miso, vegan dashi



BAR MENU



OYSTERS

Half dozen freshly shucked oysters w.
lemon pepper granita and mignonette 36

SNACKS

Marinated olives 8
Daily cooked bread & shichimi butter 12
Fat chips & bearnaise 14
Corn ribs, paprika and
parmesan cheese foam 24

SLIDERS (2PCS)

Soft shell crab slider, lettuce,
tomato, chipotle, mango salsa 14
Smoked beef brisket burger, pickles,
cheese, truffle aioli 14
Fish slider - white fishcake with mornay
tomato, lettuce and tartar sauce 24

SMALL DISHES

Truffle arancini, taleggio, aioli (3pcs) 21
Comte panna cotta, apple
and cucumber salad 22
Duck rilette, orange marmalade 22
Pan seared scallop,
corn puree and salsa (3pcs) 22
Soy and ginger marinated seafood
mosaic, tapioca cracker
and wasabi mayonnaise 24

LARGER BITES

Truffled triple cheese toasties 15
Prawn toast, sriracha aioli 20
Spicy tuna, crab salad and
cucumber volcano roll 20
Popcorn prawns & cocktail sauce 21
Fried chicken, gochujang sauce
and pickled radish 24
Potato croquette with tomato relish 24

CURED MEATS

2 types of salami, prosciutto
and wagyu bresaola served with bread 46

CHEESE BOARD

White moulds, blue moulds,
smoked cheese with condiments 50

CHARCUTERIE BOARD

Cured meats, cheeses, olives,
bread and condiments 72

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SET MENU



Sharing set menu for 2

65pp

Bread & butter | Daily baked bread with shichimi butter

Sashimi | Kingfish, yuzu kosho, bourride, frozen grapefruits

Chicken | Chicken ballotine wrapped in prosciutto, dried nuts and fruits, parsley and truffle supreme

Beef cheek | Braised black onyx beef cheek, gremolata, celeriac, jus

Mash potato | Creamy pomme puree

Green salad | Salad leaves, house dressing

Lamington | Genoise, chocolate sauce, frozen coconut mousse

Sharing set menu for 2

85pp

Bread & butter | Daily baked bread with shichimi butter

Sashimi | Kingfish, yuzu kosho, bourride, frozen grapefruits

Cucumber Salad | Cucumber, comte cheese, apple

Spanner Crab | Spanner crab, broken rice, turnips and sabayon

Chicken | Chicken ballotine wrapped in prosciutto, dried nuts and fruits, parsley and truffle supreme

Beef cheek | Braised black onyx beef cheek, gremolata, celeriac, jus

Mash potato | Creamy pomme puree

Green salad | Salad leaves, house dressing

Lamington | Genoise, chocolate sauce, frozen coconut mousse

Sharing set menu for 2

100pp

Bread & butter | Daily baked bread with shichimi butter

Steak tartare | Beef fillet, horseradish cream, cured egg yolk, mustard, milk skin, toasted brioche

Sashimi | Kingfish, yuzu kosho, bourride, frozen grapefruits

Cucumber Salad | Cucumber, comte cheese, apple

Spanner Crab | Spanner crab, broken rice, turnips and sabayon

Prawn toast | Prawn toast, sriracha aioli

Chicken | Chicken ballotine wrapped in prosciutto, dried nuts and fruits, parsley and truffle supreme

Beef cheek | Braised black onyx beef cheek, gremolata, celeriac, jus

Mash potato | Creamy pomme puree

Green salad | Salad leaves, house dressing

Lamington | Genoise, chocolate sauce, frozen coconut mousse

Vegan set menu option

55pp

Bread & oil | Sourdough baguette will be served with extra virgin oil

Apple & cucumber salad | Apples, cucumber, green herb oil

Carrot salad | Carrots cooked in carrot juice, puffed quinoa, verjuice, carrot puree

Beetroot, truffle & potato | Grated beetroot marinated balsamic rose reduction, white truffle oil, garnish as potato sheets

Eggplant (v) | Deep fried eggplant, charred eggplant, almond cream, seaweed bouillon

Pumpkin meringue pie | Vegan pastry, pumpkin filling, chick pea meringue



CANAPE FUNCTION MENU

49pp

4 option canape package

79pp

7 option canape package

choose from the menu below

Tuna sushi volcano roll

Truffle arancini

Potato cruquette

Steak tartare

Comte custard and apple salad

Tomato salad

Duck rilette, orange marmalade

Korean fried chicken

Fish slider

Soft shell crab slider

Prawn toast

Popcorn shrimp

