

À LA CARTE

House Rosemary Focaccia, Cultured Butter + Smoked Salt	6ea
Oysters Penelope, Champagne + Strawberry Mignonette	7ea
Cantabrian Anchovy, Tomato + Green Olive Toasts	14
Duck Pâté, Pickled Cherry, Baguette	22
Charred Squid Guildas, Sicilian Olive	15
Scallop Spring Rolls, Citrus + Oscietra Caviar Mayonnaise	24
Wagyu Bresaola, Pecorino, Pickled Fig, Rocket	28
Wild Mushrooms + Truffle Parmesan Mornay Vol-Au-Vent	26
Kingfish Ceviche, Pickled Fennel, Citrus Vinaigrette, Lime Pearls	32
Mooloolaba Prawn Cocktail Sando, Roasted Garlic Marie Rose Sauce	19
Buttermilk Fried Chicken, Spiced Honey Glaze, Pickles + Yuzu Ranch	28
Grilled Fig, Roasted Baby Beetroots, Goats Curd, Candied Walnuts	26
Beef Tartare, Sauce Américaine, Cured Egg Yolk, Matchstick Fries	32
Cornfed Roast Chicken, Melted Leeks, Thyme Jus Gras	55
Panfried White Fish, Courgette, Tomato, Soft Herb Dressing	MP
Sovereign Lamb, Peas, Baby Gem, Mint + Red Wine Jus	45
Steak Frites, MB8+ Wagyu Rump 220gm, Cognac & Green Peppercorn Sauce	68
Queensland Spanner Crab Mafaldine Pasta, Fermented Chilli + Garlic	48
Bistro Salad, Oak Leaf Lettuce, French Vinaigrette	14
Waldorf, Granny Smith Apple, Walnuts, Grapes, Fourme D'Ambert	18
Broccolini, Chilli, Garlic, Toasted Almonds	18
Potato Gems, Salt & Vinegar, House Ketchup	15
Rosemary French Fries, House Ketchup	15
Soft Serve Sundaes. Apple Crumble / Strawberries + Cream / Mint Viennetta	14
Choux Bun, Chocolate Crémeux, Hazelnut Praline + Blackberries	18
Vanilla Bean Crème Brûlée, Lemon Thyme Madeleines	20
Affogato, Frangelico, Espresso	18
Charleston Jersey Brie, Gruyère AOP, Riverine Buffalo Blue	14/26/39
Lavosh, Grapes + Quince Paste	

options available
vego / vegan / pesca / gf / df

PLEASE NOTE PUBLIC HOLIDAYS INCUR A 15% SURCHARGE ON THE TOTAL BILL.