

À LA CARTE

House Rosemary Focaccia, Cultured Butter + Smoked Salt	6ea
Oysters Penelope, Champagne + Strawberry Mignonette (A)	8ea
Cantabrian Anchovy, Tomato + Green Olive Toasts (I)	14
Duck Pâté, Pickled Cherry, Baguette	22
Charred Squid Gildas, Sicilian Olive (I)	15
Scallop Spring Rolls, Citrus + Oscietra Caviar Mayonnaise (M)	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 (A)	32
Mooloolaba Prawn Cocktail Sando, Roasted Garlic Marie Rose Sauce (A)	19
Buttermilk Fried Chicken, Spiced Honey Glaze, Pickles + Yuzu Ranch	28
Grilled Pear, 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 (A)	MP
Sovereign Lamb, Jerusalem Artichoke, Preserved Lemon + Red Wine Jus	45
Steak Frites, MB8+ Wagyu Rump 220gm, Cognac & Green Peppercorn Sauce	68
Queensland Spanner Crab Mafaldine Pasta, Fermented Chilli + Garlic (A)	48
Bistro Salad, Oak Leaf Lettuce, French Vinaigrette	14
Waldorf, Granny Smith Apple, Walnuts, Grapes, Fourme D'Ambert	18
Seasonal Greens, Garlic, Toasted Almonds	18
Potato Gems, Salt & Vinegar, House Ketchup	15
Rosemary French Fries, House Ketchup	15
Soft Serve Sundaes. Apple Crumble / Rhubarb Baked Alaska / Mint Viennetta	14
Choux Bun, Chocolate Crémeux, Hazelnut Praline + Blackberries	18
Vanilla Bean Créme 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
seafood origin
(A) Australia (I) Imported (M) Mixed Origin

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