



145.0

WINE PAIRING | 95.0

Amuse Bouche

Black Angus Tartare

Fermented strawberry, crumpet, bone marrow emulsion, Oscietra caviar (df)

Daosa Natural Reserve NV

Brisbane Valley Quail

Smoked bacon jam, apricot, beetroot + blackberry (df, gf)

2016 Chateau Campuget '1753' Grenache

Goldband Snapper

Charex Park yabby, fermented purple potato, fennel, blue scampi caviar (gf)

2020 Muriel Giudicelli Corail Blanc

Gooralie Pork Medallion

Celeriac, raspberry gastrique, baby gem, blueberry (gf)

2022 Stoke Cabernet Sauvignon

Palate Cleanser

QLD Pineapple + White Chocolate Parfait

Pineapple compote, spiced cocoa soil, marshmallow (gf)

2018 Chateau Pierre Bise 'Quarts de Chaume' Grand Cru

MENU

ENTRÉES

Abrolhos Island Octopus | 30.0

Gazpacho, heirloom tomatoes, squid ink cracker *(df, gf)*

Black Angus Tartare | 30.0

Fermented strawberry, crumpet, bone marrow emulsion, Oscietra caviar *(df)*

Fraser Island Spanner Crab | 36.0

Watermelon, lemongrass, yuzu mayonnaise, cucumber + radish *(df, gf)*

Brisbane Valley Quail | 28.0

Smoked bacon jam, apricot, beetroot + blackberry *(df, gf)*

Zucchini Flower Escabeche | 26.0

Zucchini hummus, yellow squash, shiso, vegan feta *(df, gf, v)*

MAINS

Goldband Snapper | 55.0

Cherax Park yabby, fermented purple potato, fennel, blue scampi caviar *(gf)*

Gooralie Pork Medallion | 52.0

Celeriac, raspberry gastrique, baby gem, blueberry *(gf)*

Wagyu Hanger Steak | 59.0

Beef tongue, asparagus, chimichurri, potato emulsion *(gf)*

Fair Game Wild Venison | 52.0

Sweet potato fondant, shallot + pear *(gf)*

Beetroot Gnocchi | 44.0

Asparagus, split garden pea, broad beans, preserved lemon *(df, gf, v)*

SIDES

Duck Fat Roasted Potato | 14.0

Rosemary *(df, gf)*

Spring Salad | 12.0

Radicchio, mint, white balsamic *(df, gf, v)*

French Beans | 14.0

Asparagus, sesame breadcrumbs *(df)*



df – dairy free | gf – gluten free
n – contains nut | v – vegan | vg – vegetarian



DESSERTS

Ruby Peach Zabaglione | 18.0

Smokey chocolate nameleka, vanilla crème brûlée, peanut sable (gf, n)

QLD Pineapple + White Chocolate Parfait | 18.0

Pineapple compote, spiced cocoa soil, marshmallow (gf)

Emporium Honey Pecan Tart | 18.0

Emporium honey, cremeux, cocoa sorbet (n)

Chocolate + Date Mille-Feuille | 18.0

Ametika cremeux, date + walnut sable, raspberry sorbet (df, gf, n, v)

Whipped Truffled Triple Cream | 18.0

Brioche, dried fruits, honey