

bread

stone baked bread [v] rosemary olive oil lemon	7.5
basket of bread sticks [v] tapenade olive oil	9.5

coffin bay oysters

oysters natural [gf] mignonette lemon	25.5 49.5
oysters baked [gf] kilpatrick sauce spring onion lonza	26.5 49.9

small plates

beef & mushroom wagyu koji shitake white soy	16.5
asparagus [v] [gf] [cd] white + green asparagus slow cooked egg parmesan mousse mint juice + jamon iberico 5.0	18.5
fried chicken [gf] [cd] sprout slaw fermented chilli yoghurt	24.5
yellowtail kingfish ceviche littleneck clams perilla cucumber fennel pollen	24.5
prawn [cd] grilled smoked anchovy butter wholemeal + potato pancake	26.5
durum wheat pasta tomato scallops mussels clams squid	26.5
jamon iberico [cd] [gf] fig goats curd almond fig vino cotto	28.5



pizza

garlic cheese [v] [cd] garlic fresh mozzarella parmesan herbs	20.5
margherita [v] [cd] tomato fresh mozzarella basil	21.5
four cheese [v] [cd] gorgonzola fresh mozzarella pecorino parmesan herbs	23.5
pepperoni [cd] tomato fresh mozzarella spicy salami herbs	24.5
mexicana [cd] tomato fresh mozzarella spicy salami red onion jalapenos herbs	24.5
prosciutto [cd] blue cheese cherry tomato fresh mozzarella red onion rocket black olives	25.5
bbq chicken [cd] bbq sauce fresh mozzarella chicken herbs	26.5
wild mushroom [v] [cd] fresh mozzarella wild mushrooms herbs meredith goats cheese	28.5
vegetable [v] garlic onion mushroom cherry tomato dairy free vegan mozzarella rocket	29.5

fish

blackened cajun swordfish [gf] picked leaves avocado coconut & lime yoghurt	36.5
cobia [cd] green mango ginger mirin yuzu cream sesame crumble	39.5
barramundi [gf] cold broccoli salad almond green olive saffron	39.5

meats

milly hill lamb shoulder lyonnaise potato puffed barley lamb sauce	38.5
braised black angus brisket [gf] onion puree pickled kohlrabi kale horseradish	39.5
darling downs wagyu rump cap 250g [gf] [cd] grain fed potato mousseline red wine sauce	46.5
jacks creek black angus sirloin 300g [gf] [cd] grain fed potato mousseline red wine sauce	47.5
2GR pure blood wagyu tri tip MB9+ 180g [gf][cd] grain fed potato mousseline red wine sauce	59.5

vegetables

baby kipfler potatoes wakame seaweed smoked butter [gf] [v] [cd]	12.5
pumpkin yoghurt cumin red onion mint [gf] [v] [cd]	12.5
broccoli baby spinach quinoa [v] [gf]	12.5

salads

tomato sunflower seed pickled red onion basil [v] [gf]	12.5
iceberg cucumber pickled green chilli mint [v] [gf]	12.5
cauliflower tumeric caper raisin [gf] [v]	12.5

wine | cocktail | beer



[v] vegetarian [gf] gluten friendly [cd] contains dairy

15% surcharge on public holidays
all menus + prices are subject to change without notice