

# dinner

Our Bread. Coconut ash, malt & molasses butter	6
Rock Oysters. Natural, mignonette (6) (gf, df)	38
Baked Oysters. Fermented chilli butter (6) (gf)	42
Hash Brown. Nduja, guanciale, smoked Yarra Valley caviar	22
Spanner Crab Mayonnaise, Fraser Isle QLD. Avocado, chives, toasted crumpet	36
Pickled Shellfish. Clams, mussels, squid, caviar (gf)	22
Beetroot. Smoked, white bean, buckwheat, radicchio, macadamia (vv)	30
Reef Fish, FNQ. Citrus cured, chaat spices, tamarind, radish, buttermilk (gf)	35
Scallops, Shark Bay, WA. ½ dozen, XO sauce, fried seaweed, bottarga (gf)	56
Raw Wagyu Beef. Egg yolk, parsnip, pickles, HP sauce (gf)	34
Octopus, Abrolhos, WA. Tandoori spiced, smoked yoghurt, pickled cucumber (gf)	35
Leeks. Charcoal grilled, crisp potato, Tablelands mushrooms, spinach, walnuts, mustard (vv, gf)	32
Clams, Cloudy Bay NZ. Spaghetti, fermented chilli butter, nori crumb, herbs	44
Barramundi, Wild Caught, FNQ. Carrot and ginger, squid, green chilli, sea succulents (gf)	52
Pork Loin Chop, Bangalow NSW. Lentils, capers, currants, sage, Packham pear (gf)	48
Kangaroo, Paroo SA. Charcoal grilled, pumpkin, black garlic, kale, spiced seeds (gf)	46
Duck Breast. Tea smoked, apple, prune, black kale, duck leg rosti, jasmine (gf)	48
“Brick Lane” Lamb, VIC. 16hr shoulder, Madras spices, cucumber & mint, Bombay kiplers (gf, df)	120
Rib of Beef, Pure Black, Barley Fed Angus. Smoked mash, marrowbone & cheek, gem salad	MP
Painted Crayfish, FNQ. Brown butter, green sauce, lemon (half or whole) (gf)	MP
Duck Fat Brussel Sprouts. Vannella stracciatella, sage & onion	18
Charred Market Greens. Buttermilk (v, gf)	15
Smoked Mash & Gravy. Bovril butter (gf)	18
Local Leaves & Herbs. Mustard & lemon (gf, df, vv)	14
Hispi Cabbage. Charred, Mungalli Creek Dairy quark, pine nuts, fermented chilli (v)	15