

SMALL PLATE DINING **Sample menu - subject to change**

House made sourdough bread, butterscotch miso butter 9

Swimmer crab, mikan mandarin & dill tartlet (gf) 15

Heirloom tomatoes, stracciatella (veg, gf) 19

Scallop toast, sesame, smoked eel, tare, japanese mayo (gf) 26

Hand cut chips, wagyu fat, rosemary salt (vo, df) 12

Confit fennel, yolk emulsion, edamame, goats cheese (veg, gf) 16

Grilled octopus, mojo picante, chilli (gf, df) 22

Tuna, beef fat, anchovies, kombu vinaigrette (df) 24

Pumpkin, walnut, shiitake, nut crumble (veg, gf) 19

Moreton bay bug, burnt lemon, almond, verbena & ginger brown butter (gf) 28

Masterstock quail, shaoxing glaze, enoki, mushroom xo, walnut, shiitake (gf, df) 32

Roasted duck breast, blood plum, carrot, munthari berry (gf) 36

Hand rolled pappardelle, prosciutto glaze, gruyere, brioche crumb, egg yolk 24

Beef short rib, celeriac, horseradish, stout glaze, buckwheat (gf) 39.5

(df) dairy free (dfo) dairy free option (gf) gluten free (gfo) gluten free option

(v) vegan (vo) vegan option (veg) vegetarian

Please notify waitstaff of all allergies

15% surcharge applies on public holidays