

sourdough bread • caramelised and cultured butter 9*

pacific **oyster** warmed over ironbark • smoked fat • pickled tomato juice 4.9 served natural 4.9

wagyu **pastrami** • ketchup • pickle • puffed rye 8 *

slowly roasted **carrot** • fermented buckwheat • marrow custard 7

bbq **mussels and clams** • garlic shoots • chilli • sesame • beach leaves 28

sugar cured king **salmon** • radish • pea • whey • tapioca 27

skull island tiger **prawn** • daikon • verjus • fermented chilli • seaweed oil 32

comte • smoked honey • black pepper • torched fig 19

zucchini from the hearth • burrata • salted lemon • cacao nib 19

butterflied knobby **snapper** • cooked over wood fire • sobrassada • lime • curry leaves 38 | 55

slow cooked **pork** • roast pear • barley • lemon thyme 37*

wood fired **lamb rump** • miso onion • cucumber • labneh • nigella 36

black angus **sirloin** • artichoke • rappa • horseradish 40

darling downs **wagyu tenderloin** • black garlic • samphire • confit and dried onion 48

aaco wagyu **tomahawk** • mbs 5+ • mustard • jus 19 / 100g

spring **leaves** • fennel • golden raisins • pinenut • chardonnay 14

fire roasted **cauliflower** • cashew curry • coriander • crispy shallot 19

spätzle • parma ham • truffle • celeriac • sheep's cheese 24*

goats **cheddar** • apple • horseradish • pistachio crisp 14*

jersey cow **brie** • quince • za'atar lavosh 14*

salted caramel **ice cream** pop 7

dark chocolate **tart** • hazelnut • grand marnier • milk gelato 15*

blueberry **donut** • burnt vanilla ice cream 15*

