SHARED SET MENU

TO START

PiOik Sourdough

Whipped Butter

Martini Olives *GF/DF/VG*

Garlic, Bay Leaf, Lemon

MBS 9+ Wagyu Bresaola *GF/N*

Vanella Buffalo Ricotta, Roasted Yellow Peaches, Hazelnut

Hiramasa Kingfish Crudo *GF/DF/A*

Fermented Blood Orange, Fennel, Rainbow Trout Roe

MAINS AND SIDES

Fraser Isle Spanner Crab Lasagna *A*

Rainbow Trout Caviar, Native Succulents, Sweet Corn and Miso Velouté

Slow-Roasted 1/2 Lamb Shoulder *GF/DF*

Kalamata Olive, Salsa Verde, Lamb Jus

OX Heart Tomato *GF/DF/VG*

Pickled Red Onion, Basil Vinaigrette

Shoestring Fries *DF/V*

Roasted Garlic Aioli

DESSERT

Bombe Alaska

Salted Caramel, Vanilla, Torched Meringue, Honeycomb

GF Gluten Free / VG Vegan / V Vegetarian / DF Dairy Free / N Contains Nuts / VO Vegan Option / Seafood Origin: A Australian / I Imported / M Mixed Origin

Applicable Surcharges: Sunday 10% | Public Holiday 15%