



## ENTRÉE

house bread ~ virgin olive oil ~ hazelnut dukka  
... \$ 8 ...

single seed coffin bay oyster ~ shucked to order  
~ lemon & lime caviar ~ sour cream or mignonette dressing  
... \$ 3.5 each ...

tetsuya ocean trout ~ potato souffle ~ lemon crème fraiche ~ pea puree  
... \$ 23 ...

japanese inspired thin raw black angus beef fillet ~ buderim ginger  
wasabi mayonnaise ~ infused soy sorbet ~ cilantro  
... \$ 24 ...

mushroom tart tatin ~ goat curd ~ truffle oil ~ petite herb salad  
... \$ 21 ...

62 degrees veal ~ preserved spanish white tuna ~ ajo blanco (pickled garlic)  
~ quail egg ~ baby capers  
... \$ 22 ...

crisp soft shell qld mud crab ~ taramasalata ~ pickled cucumber  
~ green onion ~ olive ~ pomegranate molasses  
... \$ 27 ...



#### MAIN COURSE

northern territory gold band snapper fillet ~ potato puree  
~ raisin & pine nut caponatta ~ crisp jamon  
... \$ 34 ...

byron bay pork belly ~ hervey bay scallops  
~ shiitake mushroom & coconut cabbage ~ five spice jus  
... \$ 37 ...

bendelle farm pressed slow roasted duck ~ sesame bok choy  
~ orange & star anise sauce ~ root crisps  
... \$ 39 ...

black angus 150 day grain fed eye fillet 200gms ~ palm heart  
~ golden shallot ~ sautéed mushroom ~ house jus  
... \$ 43 ...

hervey bay bugs in shell ~ garlic butter ~ wood roasted baby beetroot  
~ fennel & rocket salad  
... \$ 41 ...

dry roasted bethonga pineapple & snake bean curry  
~ coconut & kaffir rice ~ onion bahji ~ yoghurt ~ mango pickle ~ pappadums  
... \$ 29 ...

#### SIDES

kipfler potato ~ chorizo ~ thyme ~ fetta  
... \$ 11 ...

gympie beans ~ toasted sesame ~ sea salt  
... \$ 11 ...

rocket salad ~ candied walnut ~ roqueforte ~ apple  
... \$ 13 ...

shoestring fries ~ japanese mayo ~ smoked salt  
... \$ 9 ...

coconut rice  
... \$ 6 ...