

LUNCH

-E-

red cabbage infused octopus, chorizo, carrot, nori terrine, peas, asparagus, ginger	28
crisp king prawns, wonton, shiso, shitake, yuzu miso, fragrant oat flakes	28
seared scallops, sweet cabbage, roasted russian garlic aioli, wasabi coral, crumpet	28
angus hanger beef 3+, kim chi, pineapple, jalapeno, peanuts, sesame, onion glass	32
radicchio, kohlrabi, pickled watermelon, micro basil, smoked goats cheese, spiced honey	25

-M-

shorthorn eye fillet, nutbutter espuma, leek & kelp tempura, carrots, mustard butter	48
glacier 51 toothfish, shitake suimono, savoy cabbage, black rice, daikon, enoki crisp,	52
hiramasa kingfish, pomegranate, coconut crunch, radish, pumpkin, mangalorean curry	46
linguine of QLD king prawn, de-shelled, garlic, roast chilli, lemon, parsley, pangratto	46
milly hill lamb, chermoula, capsicum, labne, mint, fennel, eggplant, spiced granola	50

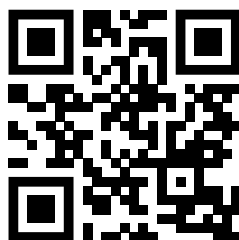
-D-

bush lemon curd, caramel, macadamia, finger lime, coconut sorbet	21
dark chocolate ganache, mousse, passionfruit curd, meringue, sable, shiro miso gelato	21
pink macaron bed, rosewater, raspberry, jelly pearls, raspberry and lychee sorbet	21
our salty crème caramel, yuzu, rum jelly, brown butter, black sesame, caramel cream	21
cheese plate- comte & coal river triple cream brie, quince paste, pear	21

-S-

UGB sourdough, black lime EVOO	9
fries and preserved lemon aioli	10
seasonal vegetables, kaffir lime butter	10

The Wine List



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