

PARLOUR

Small plates

Oysters native mignonette / natural [1/2 doz]	30
Moreton Bay Bug lemon garlic butter, quondong caviar [1]	17
Macadamia 'Cheese' tomato, salsa verde, wattle seed balsamic, macadamia oil	22
Veal Carpaccio pickled fennel, finger lime, green chilli, chilli oil	24
Stracciatella sherry compressed cucumber, green olives, basil, kelp dust	25
Venison Tartare horseradish mustard, cured egg yolk, blueberries	25
Snapper Ceviche radish, jalapeño, cucumber, chilli, prawn crackers	26

Large plates

Crispy Smoked Eggplant smoked yoghurt, couscous, wattle seed balsamic	30
Roasted Cauliflower horseradish cauliflower puree, fried cauli greens, quondong caviar	32
Seafood Pasta squid ink spaghetti, mussels, prawns, squid	36
Couscous Paella mussels, prawns, squid, chorizo, chilli	38
Spatchcock roasted brussel sprouts, lemon herb jus	45
Wild Venison aromatic carrot glaze, horseradish cauliflower puree, pesto	55

Sides

House Made Grilled Flatbread black salt, garlic oil	9
Fries aioli	10
Garden Salad lemon myrtle vinaigrette	14
Seasonal Greens lemon pressed oil	14
Mixed Tomato Salad lemon myrtle vinaigrette	14
Grilled Brussel Sprouts smoked rosemary butter, carrot	16

To finish

Apple & Rhubarb Crumble deconstructed with strawberry gum ice-cream	16
Native Pavlova native fruit syrup, strawberry gum whipped cream, mixed berries	16
Chocolate Cake strawberry gum, honey crisp, frozen meringue	16
Cheese (soft - blue - hard) muscatels, quince paste, lavosh	30

Please inform your waitperson of any dietary requirements or allergies.