

## Small plates

<b>Oysters</b>   native mignonette	5 ea
<b>Moreton Bay Bug</b>   lemon garlic butter, quondong caviar [1]	25
<b>Macadamia 'Cheese'</b>   tomato, salsa verde, wattle seed balsamic, macadamia oil	22
<b>Veal Carpaccio</b>   pickled fennel, finger lime, green chilli, chilli oil	24
<b>Stracciatella</b>   sherry compressed cucumber, green olives, basil, kelp dust	25
<b>Venison Tartare</b>   horseradish mustard, cured egg yolk, blueberries	25
<b>Snapper Ceviche</b>   radish, jalapeño, cucumber, chilli, prawn crackers	26

## Large plates

<b>Crispy Smoked Eggplant</b>   smoked yoghurt, couscous, wattle seed balsamic	30
<b>Roasted Cauliflower</b>   horseradish cauliflower puree, confit nuts, porcini, quondong caviar	32
<b>Pesto Lamb Salad</b>   marinated lamb, bocconcini, roasted peppers, cherry tomato, rocket	35
<b>Seafood Pasta</b>   squid ink spaghetti, mussels, prawns, squid	36
<b>Couscous Paella</b>   mussels, prawns, squid, chorizo, chilli	38
<b>Spatchcock</b>   roasted brussel sprouts, lemon herb jus	45
<b>Wild Venison</b>   aromatic carrot glaze, horseradish cauliflower puree, pesto	55

## Sides

<b>House Made Grilled Flatbread</b>   black salt, garlic oil	9
<b>Fries</b>   sage salt & aioli	10
<b>Garden Salad</b>   lemon myrtle vinaigrette	14
<b>Seasonal Greens</b>   lemon pressed oil	14
<b>Mixed Tomato Salad</b>   lemon myrtle vinaigrette	14
<b>Grilled Brussel Sprouts</b>   smoked rosemary butter, carrot	18

## To finish

<b>Apple &amp; Rhubarb Crumble</b>   deconstructed with strawberry gum ice-cream	16
<b>Native Pavlova</b>   native fruit syrup, strawberry gum whipped cream, mixed berries	16
<b>Chocolate Cake</b>   strawberry gum, honey crisp, frozen meringue	16
<b>Goats Brie</b>   davidson plum, wattle seed, honeycomb, rosemary lavosh	16

Please inform your waitperson of any dietary requirements or allergies.

CHEF JACOB MCAULIFFE

SPRING MENU

PARLOUR