



SNACKS

- Wood-fired flat bread, whipped ricotta, Za'atar, Mt. Zero olive oil **8**
Mt. Zero Green Manzanilla olives marinated with rosemary, lemon & fennel seeds **9**
Duck liver parfait, toasted combread, cherry chutney, toasted buckwheat (2 per serve) **14**
Freshly shucked oyster, blood lime dressing, fermented hot sauce **6ea**
Wood-fired oyster, Nduja, honey, sherry & lime butter **6.5ea**
Rangers Valley Wagyu 9+ brisket skewer, salsa verde, pickled shallots **12ea**

ENTREES

- Sweet corn & cheddar croquettes, confit garlic aioli (3 per serve) **16**
Yellow corn 'tostada', wood fired beetroot, macadamia crema, mandarin salsa **19**
BBQ butterflied Queensland leader prawns, XO chilli butter, fried curry leaves (4 per serve) **27**
Grilled mixed mushrooms, almond hummus, toasted buckwheat, cured egg, sage oil **22**
Shaved artisan Lamb ham, fig chutney, gratinated buffalo cheese, roasted hazelnuts **21**
Wood-fired leeks, black truffle crema, walnut salsa, pecorino **19**

MAINS

- Prawn & Saffron risotto, mascarpone, lime, dill & crispy capers **34**
Twice baked goat's cheese soufflé, parmesan cream (allow 15 minutes) **24**
Crispy skin Humpty Doo Barramundi, confit cherry tomato & zucchini, pickled clams, red curry sauce **42**
Slow cooked pork belly, bean & mushroom cassoulet, cavolo nero, smoked jus **39**
Orange glazed roasted pumpkin, hazelnut crema, Beluga lentils, hazelnut granola, fennel & herb salad **31**
Black Angus beef short rib, shitake & celeriac puree, pickled mushroom salad, green peppercorn sauce **44**
Mustard & honey glazed slow cooked lamb shoulder to share (800g) **86**
Served with petit pois a la Française - green peas with bacon & pan juices (please allow 35 minutes)

SIDES

- Baby cos salad, pickled white onion, pecorino, cabernet vinaigrette **11**
Blistered carrots, green goddess dressing, crunchy seeds **12**
Char-grilled broccoli, lemon tarator, preserved lemon dressing, fried shallots **12**
Crispy potato chips, rosemary salt, confit garlic aioli **12**

DESSERTS

- Our signature Basque cheesecake, roasted seasonal fruits **16**
Tahitian vanilla crème brûlée, blueberry compote **14**
Chocolate crémeux, salted peanut caramel, peanut brittle crumble, malted milk mousse **17**
Warm Madeleines, lemon curd (4 per serve) **10**

CHEESES

- 50g each - Served with condiments & toasted bread **One 15 | Two 28**
Cornish Kern Cheddar. *Rich, sweet, nutty & intensely savoury flavour profile. Semi hard cheese, Cow's milk, UK*
Bleu des Basques. *Nutty texture & floral after taste. Semi firm, Sheep's milk, France*

Thursday Night

From 5:30pm

200g Steak, chips, red wine sauce
Served with a glass of Bordeaux **35**

Friday & Saturday

"Golden Hour" 5pm to 6pm

½ Price Oysters
Glass of Prosecco **10**
Pint of Pilsner **10**

Sunday Lunch

11:30am until sold out

Rotating roast, Yorkshire puddings, jus
Served with accompanying sides **35**

We make every attempt to identify ingredients that may cause an allergic reaction for those with food allergies. In our kitchen we use products such as milk, gluten, seafood, nuts, etc. Our utensils come into contact with those products and therefore we cannot guarantee that all our dishes won't contain those allergens. Diners with food allergies must be aware of this risk. Thank you.