

five chefs, five plates...

66pp

rob - our bread and miso butter

mitch - fresh figs, buffalo ricotta, lemon basil from FALLS FARM

lucas - wood fired wagyu skewer, burnt butter, chilli, anchovy (it's caramelised it doesn't taste like anchovy!)

fergus - confit kipfler potatoes, smoked yoghurt, mint and oregano

jacob - bangalow pork belly, black pudding, pear mustard, cranberry hibiscus

have some fun to start...

+ caviar bumps and frozen vodka · 38pp

+ fried potato gems, culture cream, 10g of oscietra caviar (why not?!) · 58

+ six appellation oysters, champagne vinegar mignonette · 45

*due to the nature of this evening
alterations cannot be made to this menu*

add some more fun....

<i>raw tuna from mooloolaba, w/ watermelon, radish, pepperberry</i>	12ea
<i>wood fired shishito peppers, sherry vinegar, tasmanian sea salt</i>	16
<i>Saison Salumi, truffle and squid ink salami – made in Fortitude Valley, BNE, pickled chillies</i>	24
<i>beautiful butter and oak lettuce, pepita seeds, green goddess dressing</i>	18
<i>CHARRED CAVOLO nero, caramelised garlic and sunflower seeds, parmesan</i>	24
<i>KINKAWOOKA mussels, parsley and tarragon butter, preserved lemon, grilled bread</i>	36
<i>section 28 fontina, queso de valdeón blue cheese, glacé Kumquats, green apple, sourdough oat crackers</i>	24
<i>watermelon sorbet, w/ vallado 10 years tawny port</i>	22