

leave it to us

108pp

betel leaf, *raw beef tartare*, w/ smoked oyster emulsion, egg yolk
iced cucumbers, wasabi leaf oil

confit duck terrine, spent grain (*from felons brewing co*) crackers, mustard, chives

OUR BREAD that we try really hard every day to make as *NICE AS POSSIBLE*

charred *shishito peppers* – sherry vinegar, tasmanian sea salt

crab crumpet, lemon mayo, basil

wood fired *JOHN DORY* with a rich sauce made with WA scampi shells, *potato*, *sea vegetables*

bangalow free range pork collar – marinated in *shio koji [japanese inoculated rice]* cooked slowly then *finished over the fire*,

the trimmings *prepared like a sausage [with black pudding]*, nectarine and black pepper, *JUS GRAS*

on the side – *charred silverbeet* and *tuscan kale*, cashew nut cream, garlic oil, parmesan

watermelon sorbet, w/ *vallado 10 years tawny port*

+ *wine pairing 92pp*

have some fun to start

+ *half dozen appellation oysters* · 45

+ *CAVIAR COURSE* – smoked *kombu cream*, *10g caviar*, crumpet [*min 2 person*] · 42pp

+ *squid ink and black truffle salami* – made in Fortitude Valley, BNE, pickled chillies, toast · 24

add some more fun

<i>OUR BREAD</i> that we try really hard every day to make as <i>NICE AS POSSIBLE</i> served with <i>TOMMERUPS DAIRY, JERSEY MILK</i> butter	6pp
<i>six appellation oysters</i> from <i>different leases</i> on the east coast, with champagne vinegar <i>mignonette</i>	45
<i>crab crumpet</i> , lemon mayo, basil	14ea
<i>charred shishito peppers</i> – sherry vinegar, tasmanian sea salt	16
' <i>NDUJA</i> ' with <i>honey from maleny</i> infused with rivermint – <i>our sourdough</i> burnt intentionally on one side to spread it on	26
<i>slowly cooked yellow beetroots</i> , macadamia cream, a dressing made with grape must [<i>raisin like</i>], shiso	26
<i>swordfish crudo</i> , anise basil, green tomato from <i>FALLS FARM</i> , <i>nectarine hot sauce</i> , finger lime	33
<i>zucchini and basil risotto</i> , covered with thinly sliced <i>lardo</i> (<i>cured pork fat</i>), <i>black lemon</i>	36
whole <i>tasmanian lamb rump</i> – cooked slowly + <i>finished over the wood fire</i> , w/ smoked grapes and <i>cranberry hibiscus</i> from <i>FALLS FARM</i>	65
wood fired <i>JOHN DORY</i> with a rich sauce made with WA scampi shells, <i>potato</i> , <i>sea vegetables</i>	68
WESTHOLME <i>FULL BLOOD WAGYU RIB CAP STEAK MB9</i> , cooked slowly then charred on the fire, w/ black garlic mustard	32/100g
<i>*ask us about in house dry aged angus tomahawks [from 1kg]</i>	30/100g
<i>fried kipfler potato</i> , seasoned with smoked onion salt, <i>comté</i> , chives	22
<i>beautiful butter and oak lettuce</i> , pepita seeds, <i>green goddess dressing</i>	20