

BREAD

<i>Zeally Bay</i> organic sourdough , <i>Pepe Saya</i> cultured butter (4)	10
<i>Zeally Bay</i> Millet & Linseed , <i>Pepe Saya</i> cultured butter (2)	GF 8

SIGNATURE SNACKS

Oysters , freshly shucked, mignonette sauce, kampot pepper	GF (2) 16 (6) 42
<i>George's</i> zucchini blossoms , goats cheese, ricotta and lemon, tempura (2)	V 16
Duck parfait , cherry and vanilla bean, onion jam, brioche (2)	16
<i>Sher Wagyu</i> beef tartare , <i>Giaveri Oscietra</i> caviar, croute (2)	16
Woodfired Mooloolaba king prawns , prawn emulsion, lime (2)	DF GF 18

STARTERS

<i>Sher Wagyu</i> Carpaccio , cornichons, quail eggs, black garlic, kipflers, <i>Parmigiano Reggiano</i> , truffle emulsion	GF 24
<i>Mclvor Farm</i> Berkshire pork belly , scallop, chorizo, cauliflower, pomegranate and pistachio	GF 24
Buttermilk flat bread, burrata cheese , broken heirloom tomato, basil, black garlic	V 24
Goldband snapper ceviche , orange, pomegranate, mint, fennel and green chili	DF GF 24
Charcuterie board	48
A selection of <i>Stone Axe</i> bresaola, pastrami, <i>Alpen</i> Salami, Terrine De Campagne, pickles and <i>Granite</i> clothbound cheddar (GF lavosh available)	

MAINS

Woodfired pumpkin and ricotta ravioli , beetroot, cavolo nero, pine nuts and <i>Parmigiano Reggiano</i>	V 44
Barn-raised Pekin duck breast , dry aged, confit leg, blackberries, cherry, orange gastrique	GF 50
Otway lamb loin , <i>George's</i> zucchini flowers, goats feta, peas and jus	GF 50
Goldband snapper , asparagus, tiger prawns, salmon roe, sauce beurre blanc	GF 50
House-blended wagyu burger 250 gram, smoked bacon, cheddar cheese, pickled zucchini, caramelised onion, <i>Zeally Bay</i> bun, and golden potato chips	36

BLACK ANGUS STEAKS

<i>O'Connor Beef</i> porterhouse , #5+ (270 days grain-fed) 300grams	GF DF H 68
<i>O'Connor Beef</i> eye fillet , #5+ (270 days grain-fed) 230 grams	GF DF H 78
<i>O'Connor Beef</i> rib eye , #3 (270 days grain-fed) 600 grams	GF DF H 120

WAGYU STEAKS

<i>Sher Wagyu</i> rostbiff , #9 (400 days grain-fed) 300grams	GF DF H 58
<i>Sher Wagyu</i> eye fillet , #9+ (400 days grain-fed) 200 grams	GF DF H 110
<i>Sher Wagyu</i> porterhouse , dry aged 28 days #7 (400 days grain-fed) 450 grams	GF DF H 160
<i>Sher Wagyu</i> scotch fillet , #9+ (400 day grain-fed) 450 grams	GF DF H 180

All steaks are served with potato pavé, crème fraîche and chives, and a sauce of your choice. We recommend cooking medium with all dry-aged beef.

Sauces: <i>Pondalowie</i> red wine jus, Bone marrow jus, Pepper and cognac sauce, Béarnaise sauce, Chimichurri	extra sauce	4
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Butters: Herb & smoked paprika or Maître d'Woodhouse

Mustard service

SIDES

Caesar salad , cos, jamon, golden yolk, anchovy and <i>Grana Padano</i>	16
Heritage tomatoes , cucumber, soused onion, <i>Meredith</i> goats feta, orange, basil, chardonnay vinaigrette	V 14
Cauliflower , <i>La Boqueria</i> chorizo, basil, smoked hazelnuts and <i>Pecorino Romano</i>	GF 14
Beans , broccolini, snow peas, peas, chard, sesame seeds, currants, <i>Meredith</i> goats cheese and fragrant herbs	V GF 14
Kent pumpkin , pepitas, sesame seeds, pomegranate and labneh	V GF 14
Battered onion rings – house specialty	V 14
French fries - botanical salt and garlic aioli	V 12

Public Holidays incur a 15% surcharge. All card transactions incur a surcharge.

Whilst all care is taken to ensure dietary friendly items contain no allergens, we are unable to guarantee that any meal will be 100% free of all traces of dairy, gluten, nut or other products that may produce allergic reactions in certain people. Anyone with food allergies must advise wait staff.

