

BREAD

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| Organic sourdough , black garlic cultured butter (4) | 10 |
| Organic sourdough gluten free millet and linseed , <i>Pepe Saya</i> cultured butter (2) | GF 8 |

SIGNATURE SNACKS

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| Pacific oysters , freshly shucked, lemon and kampfot pepper granita | GF (2) 15 (6) 45 |
| Chickpea taco , smoked carrot, eggplant, fingerlime and fragrant herbs (2) | V 18 |
| Wood-roasted boneless duck wings , honey glazed, burnt orange thyme (3) | 16 |
| <i>Sher Wagyu tartare</i> , <i>Giaveri Oscietra</i> caviar, wagyu toast (2) | 18 |
| Shark Bay scallops , wood-fired, nuoc cham, Vietnamese salad (2) | DF GF 20 |

STARTERS

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| Goldband snapper crudo , radish, horseradish cream, bronze fennel, desert lime, mint oil | GF 24 |
| Mooloolaba king prawns , wood-roasted, prawn emulsion, lime, betel leaf (2) | GF 26 |
| Berkshire pork belly , braised with apple, soy and aromatics, scallop, fragrant herbs | GF 24 |
| Buttermilk flat bread, burrata , smoked broken heirloom tomato, basil, black garlic | V 24 |
| Wood-grilled Sher Wagyu "Full Blood" #9 skewer , mushroom xo sauce, sunomono salad | GF 24 |

MAINS

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| Wood-roasted kombu beetroot , pomegranate glaze, fermented carrot, smoked pickled daikon, mushroom jus, dill oil. vegan | V 44 |
| Duck breast and confit leg , Davidson plum, lemon myrtle, pickled daikon, desert lime, orange and juniper jus | GF 50 |
| Murray cod , wood-fired, dashi, king prawn, Corner Inlet calamari, enoki mushrooms, zucchini, warrigal greens | GF 56 |
| Wagyu cheeseburger , cheddar cheese, bacon, lettuce, dill pickles, tomato relish, milk bun, fries | 32 |

BLACK ANGUS STEAKS

 grilled over red gum

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| <i>O'Connor Black Angus rump cap</i> #5+ (270 days grain-fed) 220 grams | GF DF H 52 |
| <i>O'Connor Black Angus porterhouse "Club Steak"</i> #3 dry aged (grass-fed) 500 grams | GF DF H 92 |
| <i>O'Connor Black Angus eye fillet</i> #5+ (270 days grain-fed) 220 grams | GF DF H 78 |
| <i>Black Onyx Angus rib eye</i> #3 (270 days grain-fed) 600 grams | GF DF H 128 |

WAGYU STEAKS

 grilled over red gum

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| <i>Sher Wagyu rosbiff</i> #9 (400 days grain-fed) 300 grams | GF DF H 60 |
| <i>Sher Wagyu eye fillet</i> #9 (400 days grain-fed) 200 grams | GF DF H 98 |
| <i>Sher Wagyu porterhouse</i> , dry aged 28 days #7 (400 days grain-fed) 450 grams | GF DF H 160 |
| <i>Sher Wagyu scotch fillet</i> #9+ (400 day grain-fed) 450 grams | GF DF H 180 |

All steaks are served with crispy hasselback potato and a sauce of your choice.
We recommend cooking medium with all dry-aged beef.

SAUCES

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| <i>Pondalowie</i> red wine jus, Mushroom jus, Pepper and cognac sauce, Béarnaise sauce, Chimichurri | extra sauce 5 |
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Butters: Herb & smoked paprika or Maître d'Woodhouse

Mustard service

SIDES

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| Caesar salad , cos, jamon, golden yolk, anchovy and <i>Grana Padano</i> | 16 |
| House salad , mixed leaves, chardonnay vinaigrette | V 12 |
| Cabbage , warrigal greens pesto, molasses gastrique, pinenuts | V GF 14 |
| Heritage carrots , macadamia-hemp crumble, burnt miso, apple gel, chervil | V 14 |
| Wood-roasted zucchini , beans, whipped feta, EVO, 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.

