

Snacks

house baked focaccia, stracciatella, evo, vino cotto <i>(df av)</i>	14
israeli falafel, roasted garlic tahini <i>(v, gf, df)</i>	16
charcuterie, pickles, mustard, toast <i>(gf av, df)</i>	24

2 courses + a side to share \$59 (entrée/main or main/dessert)
3 courses + a side to share \$69

Entrée

coal roasted octopus, chorizo, burnt apple, olive, cherry tomato, fried artichoke <i>(gf, df)</i>
fried brisbane valley quail, miso mayo, cucumber kimchi, daikon, togarashi <i>(gf, df)</i>
potato & cauliflower soup, fresh local truffle, sour cream, spring onion, toasted baguette <i>(v, df av)</i>

Mains

maple glazed confit duck, italian sausage, white beans, rainbow chard <i>(gf, df av)</i>
sumac roasted pumpkin, baba ghanoush, tabouleh, currants, garlic tahini <i>(v, gf, df)</i>
18 hour braised lamb shoulder, beetroot, caper, olive, green bean, jus <i>(gf, df)</i>
tempura red spot emperor, crispy potatoes, wasabi peas, tartare sauce <i>(gf, df)</i>
side to be served – local greens, hot & sour dressing, macadamia

Dessert

white chocolate & pepita seed torte, rhubarb, pumpkin and wattle seed ice-cream <i>(gf)</i>
vanilla panna cotta, fresh local truffle, raspberry sauce & sorbet <i>(gf)</i>
chai masala cheesecake, ginger crumb, mandarin, granny smith <i>(gf)</i>

gf – gluten free
df – dairy free
v – vegetarian
available – please specify to your server
your dietary requirement