



MENU

Accompaniments *All gluten free, dairy free option available on request.

Charred broccolini & garden grown greens	14
Miso roasted mushroom & quinoa salad	15
Heirloom beetroot, tomato & garden leaves	14
Spicy chipotle glazed corn ribs	12
House smoked herb kipfler potatoes	14
Sea salted crisp fries	12

Artisan Cheese Selection

a refined selection of premium imported & local cheeses, elegantly presented with house-made pickles, seasonal ferments, fresh fruit thoughtfully paired accompaniments, served with lavosh, warm artisan bread and preserves designed to complement each cheese.

38

Desserts

Iced VoVo Reimagined (GF)	18
coconut - vanilla sorbet, house made shortbread biscuit, toasted marshmallow, freeze-dried berries and raspberry gel	
Samford Honeycomb Parfait (GF)	18
local honeycomb from Samford Valley, wattleseed macadamia soil, fig and mascarpone	
Chocolate Indulgence for Two	28
housemade decadent chocolate cake with silken chocolate ganache and candied hazelnuts	
Strawberries & Cream Mille-Feuille	21
caramelised pastry, macerated strawberries, mascarpone cream, strawberry powder and gel	
Native Harmony (DF, GF)	19
lemon myrtle & coconut pannacotta with wattleseed crumb and plum gel	
Tropical Eclipse (GF)	21
chocolate mousse, mango orange Heart, with wattleseed chocolate crumb, cocoa tuile	

Dessert Cocktails

Black Forest Manhattan	20
bourbon, cherry liqueur, chocolate bitters.	
Chocolate Affogato	22
chocolate gelato, fresh espresso, crème de cacao.	

A 15% surcharge applies on public holidays. This surcharge applies to all food and beverage items on public holidays.

legend: (gf) gluten free, (gfo) gluten free option, (df) dairy free, (dfo) dairy free option, (v) vegetarian, (vg) vegan, (w) wellness

Seafood Legend: (A) Australian | (I) Imported | (M) Mixed Origin



MENU



Bread

Native Wattle Seed & Thyme Damper (V, DFO, VGO)

14

warm house baked damper with whipped cultured butter.

Small Share Plates

Crisp Crocodile & Lemon Myrtle Spring Roll

12 per piece

golden filo pastry, native lemon myrtle and served with Davidson plum relish

Flame Charred King Prawn (A) (GF, DFO)

13.5 per piece

with preserved lemon gremolata, fresh pico de gallo and burnt lime cheek

Cured Kingfish with Finger Lime (M) (GF, DF)

30

Thai coconut reduction, roasted sesame, topped with chilli thread and raspberry pickled onion.

Rare Seared Beef (GF)

28

with house smoked potato purée, fried capers and rich port jus

Smoked Coffee Rubbed Kangaroo (GF, DF)

30

with blackberry jus and crispy sage, topped with raspberry pickled kohlrabi.

Truffle Honey Tempura Haloumi (V, DFO, GF)

24

delicately crisp haloumi with truffle honey and roasted sesame seeds

Harissa Glazed Heritage Carrots (V, DFO, V)

26

on a bed of pistachio cream, sage and crunchy chickpeas

Large Share Plates - *made to share

Line Caught Whole Reef Fish, Lemon Myrtle Butter * (A) (GF, DFO)

54

with fresh tomato and herb gremolata, a fried caper butter and burnt lemon cheek

Char grilled Butterflied Chicken, Kaffir Lime * (GF)

48

half chicken with a kaffir lime yoghurt, raspberry pickled onion and pan jus

Herb Rolled Porchetta (GF)

200gm 42 350gm* 56

filled with mushroom duxelles, seasonal berries, wilted greens topped with glazed heritage carrots and port jus

Peppercorn Braised Lamb Shoulder* (GF, DFO)

350gm 68

slow braised with native peppercorn, spiced plum relish and house jus

Wagyu Rump Cap (MB 6-7) (GF, DFO)

200gm 56 350gm* 72

sliced and served with thyme roasted field mushrooms, finished with port jus and house mustard

Middle eastern spiced cauliflower * (VG, GF, DFO)

30

roasted whole cauliflower topped with pomegranate, fresh herbs, kaffir lime yoghurt and toasted seeds

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