



MENU



Entrees & Small Plates

Native Wattle Seed & Thyme Damper (V, DFO, VGO) 14

warm house baked damper with whipped cultured butter.

Lightly Fried Squid (I) (GF) 22

tender squid coated in spiced flour and lightly fried, served with a crunchy green salad, nahmjim aioli and fresh lemon.

Marinated Chicken Skewers (GF, DF, W) 24

jerk-marinated chicken skewers with guindilla peppers, accompanied by a vibrant calypso sauce.

Miso Mushroom & Quinoa Salad (V, VG, GF, DF, W) 26

marinated king brown and enoki mushrooms layered with quinoa, pickled radish, spinach and red onion, finished with a silky sesame dressing.

Crisp Crocodile & Lemon Myrtle Spring Rolls (2) 22

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

Mains and Bowls

Protein Power Bowl (GF, DF, VO, W) with chicken - 32

your choice of poached chicken or silken tofu, served with brown rice, edamame,

pickled and fermented vegetables, cabbage, tomato and cucumber, finished with miso

caramel dressing

Club Sandwich (GFO, DFO) 26

poached chicken, vine tomato, crisp lettuce, bacon, fried egg, aioli, davidson plum relish

Truffle Mushroom & Chicken Risotto 34

creamy wild mushrooms, roasted chicken, native thyme, finished with shaved parmesan

and truffle oil

Wagyu Rump MB 8-9 (GF, DFO, W) 250g 52

cooked to your preference and served with a house salad and pepper-berry jus.

Grilled Reef Fish (A) (GF, DFO, W) 36

fresh market reef fish grilled to perfection and served with a crunchy green salad and

fresh lemon.

Sides

Bowl of Fries	12	Miso Mushrooms	15
Seasonal Greens	14	House Salad	12

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



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Artisan Cheese Selection

38

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.

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.

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