

STARTER

Fresh Baked Sourdough w butter **8**

Grilled Chorizo marinated goat's feta **11**

ENTREES

Freshly Shucked Oysters **Six 25**

Choose from: **Twelve 44**

Mignonette

Baked with Char Siu Pork Belly

'**Nummus**' cured local fresh fish, shallot, egg yolk and sweet potato chips **25**

Fried South Australian Squid hummus and tomato capsicum relish, fresh herbs **26**

Heirloom Tomato Caprese organic local tomatoes, sliced prosciutto, buffalo mozzarella **26**

Seared Wagyu Tataki black garlic aioli, ponzu sauce and wakame salad *(gf)* **32**

Pan Roasted Scallops snake bean salad crispy chicken wing, baby corn **29**

Spring Rolls of braised wagyu beef kaffir lime w ginger dipping sauce **22**

Chilled Fresh Prawns avocado salad, chorizo, sherry vinegar aioli **29**

Miso Eggplant bean salad, whipped tofu, ginger dressing *(vegan)* **24**

MAINS

Moreton Bay Bugs crispy battered or grilled, chili glaze, Asian salad **65**

Porchetta Free Range Pork Lobster tail, romesco sauce, chickpea puree **48**

Organic Blue Pumpkin Risotto spinach, sage *(vegan)* **39**

Wagyu Beef Meatballs crispy sourdough, napoletana sauce, Buffalo mozzarella, crispy breads **46**

Tea Smoked Duck Breast beetroot relish, Roasted organic vegetables, red wine jus **44**

SIDES

Crisp Iceberg Salad with garlic dressing gremolata & bacon crumbs **10**

Brussel Sprouts roasted with crispy bacon, caramelized onion & Parmesan *(gf)* **10**

Roast Cauliflower Salad brown rice, mint, coriander, spiced yogurt & pomegranate and pomegranate dressing *(v)* **14**

Steamed Broccolini roasted almond, honey mustard dressing *(gf)* *(v)* **10**

Fried Silk Tofu black vinegar, pickled ginger *(gf)* *(v)* **10**

Fat Chips aioli mayo *(v)* **9**

Potato Purée chives & truffle oil *(gf)* *(v)* **10**

TRUST THE CHEF SHARING MENU

\$99pp – 9 Dishes

Minimum 2 persons & each dish designed for two & to be shared

Freshly Shucked Oyster
salmon caviar, wakame

Sashimi Shots
fresh market fish, ponzu, avocado, caviar

Chorizo and Squid
pickled salad

Wagyu Tataki
black garlic aioli

Lobster Tail
satay dressing, bean salad

Wagyu Meat Balls
shaved parmesan, napoli sauce

Tempura Local Barramundi
romesco, chickpea and salsa verde

Lemon Sorbet
micro lemon balm

Chocolate Mousse
chocolate soil, Frangelico