

STARTERS / SHARE

- Merritt's Creek Baguette.... Sourdoughsalted butter or Clovelly Estate olive oil 9
- Turkish bread, hummus, salted lemony butter, house made dukkah, yogurt, mint 12
- Warmed Toolunka olives with rosemary and bay 11
- Salt and pepper chicken skin crackling 9
- Sabines chicken liver and Grand Marnier pate, Pedro Ximenez jelly, cornichons, toasts 11
- Saint Agur cheese brulee, spiced onion marmalade, fig and walnut toasts 12
- Beignet (4) ...Pierces Creek broccoli, roast onion and Rosemary cheddar, smoked chicken and Hampton avocado 16
- Tempura Mooloolaba whiting, pickled cucumbers, kewpie on fresh white bread (2) 19
- Local smoky ham hock and 3 cheese arancini, cheddar cream (4) 16

ENTRÉE

- Coquilles St Jacques... W.A. Albrohos Island Scallops Myrtille style, spinach lemon cream with gruyere and parmesan 34
- Yellow tail Kingfish carpaccio, confit Myrtille garden tomatoes, sauce vierge, Samphire 33
- Local pork, chicken and pistachio terrine, toasts, pickled blueberries, quince chutney 24
- Tempura jumbo oysters, green apple and fennel frond salsa finished with flying fish roe 33
- Leek and goats cheese tart with new season local walnuts, pecorino, watercress salad 19
- Laidley cauliflower crisp fried florets, Sri Lankan red coconut dahl, garlic yogurt, tamarind date chutney, mint 22
- Sesame crusted soft tofu, crisp fried Japanese mayo, intense garlic sauce, pickled ginger 19
- Escargot... slow cooked snails with garlic, cognac, duck stock, parsley and cream on brioche soldiers 28
- Zucchini flowers crisp fried with 3 cheese, almonds, green herbs, spinach, rich tomato ragu 22

MAIN

- Qld prawn Souffle' ... twice baked prawn souffle' topped with Gruyere cheese, rich prawn bisque, baguette 39
- Mushroom galette with ricotta, taleggio and Rocinante on a wild rabbit ragu finished with the last of the season Stanthorpe shaved black truffle 49
- Canard aux Myrtilles ...duck breast, Ravensbourne blueberry and cumquat sauce, young beetroots, black beluga lentils, Dutch cream Paris mash 49
- Spring lamb cutlets with a green herb sour dough crust, new chat potatoes, greens, shiraz reduction 55
- Steak Frites...Oakey export rib fillet, house made bearnaise, hand cut chips and green salad 55
- Master stock local pork belly, roast leek brandy and onion soubise, Pierces Creek Cavallo Nero with crisp smoky spec, roasted ginger Stanthorpe apples 49
- Fish and Chips... South Australian sand flat head fried in a crisp rice tempura and hand cut chips, tartar, pickled cucumbers 34
- Americano beef burger, double bacon, double cheese, pickled cucumbers, American mustard, aioli, tomato sauce and fries 33

SIDES

- Garden leaves tossed with nuts and seeds, pecorino and a winter orange and fennel dressing 10
- Roasted Dutch cream potatoes tossed with dill, mint, parsley, lime and sour cream 14

Pierces Creek tempura broccoli, kewpie, house made XO 15

Fries, rosemary salt, aioli 11