

STARTERS/SHARE

Warmed Toolunka olives with rosemary and bay 9 GF

Merritt's Creek Baguette salted butter or Clovely Estate olive oil 9

Crispy salt and pepper chicken skins 11 GF

Sweet corn, zucchini, silver beet and goats cheese beignet, tahini and ginger mayo, smoked almonds 12

Turkish bread, hummus, salted lemony butter, house made dukkah, yogurt, mint 12

Sabines chicken liver and Grand Marnier pate, cornichons, toasts 10 GFO

Roquefort cheese brulee, spiced onion marmalade, fig and walnut toasts 12 GFO

Little fish sandwiches with tempura Mooloolaba whiting, tartare, pickled cucumbers (2) 16 GFO

Arancini ... roast mushroom, double smoked bacon, thyme, gorgonzola, parmesan, mozzarella (4) 14 GF

Okonomiyaki style doughnuts, finished with Japanese BBQ sauce, kewpie, sesame, crisp bacon, furikake, ginger (6) 16 GF

ENTRÉE

Tempura jumbo oysters, Granny Smith apple, lemon cream, black flying fish roe 28 GF

Coquilles St Jacques...W.A. Abrolhos Island Scallops Myrtille style, spinach lemon cream with Gruyere and Parmesan 33 GF

Tin can bay U6 prawns oven roasted and torched with a garlic, tomato, lemon and basil butter, baguette 32 GFO

New season grilled yellow Stanthorpe peaches, burrata, prosciutto, rocket, vierge, sour dough toasts 28 GFO

Escargot... slow cooked snails with garlic, cognac, duck stock, parsley and cream on brioche soldiers 28 GFO

Banyard Toulouse goose and Glenaven pork rilette crumpets, quince chutney, pickled blueberries 22

Hawker style crispy fried prawn stuffed tofu, Japanese mayo, intense garlic and sesame sauce, pickled ginger 28 GF

Onion tarte tartin, Shumlane walnuts, feta, micro garden greens 19

Eli's Harlequin duck egg and Grana Padano Parmesan tarte served with onion marmalade 19

Zucchini flowers crisp fried with ricotta, spinach and parmesan filling, rich tomato ragu 22 GF

Laidley cauliflower crisp fried florets, Sri Lankan red coconut dahl, garlic yogurt, tamarind date chutney, mint 22 GF

MAIN

Blue swimmer Souffle' ... twice baked crab souffle' topped with Gruyere cheese, prawn bisque, baguette 42

Kingaroy pork king rib, ginger cream and star anise infused cherries, roasted local fennel, chats and heirloom carrots 49 GF

Slow cooked Bunnyconnellen Hogget shoulder, goats cheese fondant, eggplant caponata, port sauce, pangrattato 49 GF

Canard aux Myrtilles ...duck breast, Ravensbourne blueberry and cumquat sauce, young beetroots, black beluga lentils, Dutch cream Paris mash 49 GF

Semi cured Huon ocean trout, asparagus, baby peas, crushed potatoes and a sorrel and parsley sauce 55 GF

Hampton ginger and garlic soaked grilled boneless chicken Maryland, tempura broccoli, Asian slaw, coconut, kaffir lime dressing 39 GF

Fish and Chips... gold band snapper fried in a crisp rice tempura and hand cut chips, tartare, pickled cucumbers 34 GF

Steak Frites...Oakey export 350g rib fillet, fries, green salad, bearnaise or green peppercorn sauce 59 GF

SIDES GF

Garden leaves tossed with beetroot, crisp pear, nuts and seeds, pecorino with a orange and fennel dressing 14

Dutch cream potatoes baked with truffled Manchego cream, thyme 12

Fries, rosemary salt, aioli 11