

# SAMPLE MENU

## Snacks

Bread by Cobb Lane, Cultured Butter	8
Marinated Mount Zero Olives	8
Freshly Shucked Rock Oysters, Cucumber, Apple, Shallot	6 ea
Anchovy, Potato Skin, Caesar	8 ea
Zucchini Flower, Goats Curd, Nduja	8 ea
Dressed Fraser Island Spanner Crab, Apple, Brioche Toast	18 ea

## Starters

Crispy Fried Eggplant, Chilli Hummus, Black Olive	22
Burrata, Roast Beetroot, Candied Walnut add White Anchovies	26 +8
Raw Kingfish, Ruby Grapefruit, Green Chilli, Sesame	26
Crumbed Black Pudding, Zucchini Pickles, Fried Egg	26
Chicken Liver Parfait, House Pickles, Crostini	26

## Mains

Pan Fried Potato Gnocchi, Tomato Sugo, Mozzarella	36
House Made Bucatini, Diamond Shell Clams, XO	46
Cone Bay Barramundi, Almond Tarator, Dressed Tomatoes	50
BBQ Glazed Pork Belly, Potato and Granny Smith Salad	46
Half Chicken, Salsa Verde, Jus Gras	42
250g Scot Black Angus Flat Iron, Pepper Jus	52
500g O'Connor Club Steak, Pepper Jus	80
Whole Slow Roasted Lamb Shoulder	120

## Sides

Dressed Leaves, Cucumber, Pickled Shallot	14
BBQ Corn, Labneh, Confit Lemon	16
Fries, Aioli	14

*All card payments incur a surcharge: 1.21% Visa/ Mastercard, 2.75% AMEX*