

MENU / DECEMBER 2018

Curated by Chef Raphael Szurek and his team

VEGETAL

Grima Brothers Farm Beets Davidson plum, desert lime 19

Vannella Burrata Zucchini flowers, confit zucchini 20

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Butternut Squash Gnocchi Miso, toasted sesame seeds 26

Carnaroli Risotto Green asparagus, hazelnuts 28

REEF

Pambula Sydney Rock Oysters Manly gin & cucumber granita each 5

Rockliff Spanner Crab Avocado, grapefruit 29

Spencer Gulf Hiramasa King Fish Crudo Yuzu kosho, nori crisp 25

Moreton Bay Bug Shio koji, soy toast, crème fraiche 29

MSC Mooloolaba Yellow Fin Tuna Tartar Compressed watermelon, basil 24

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“Squid Carbonara” House made Guanciale, quail egg 36

Leather Jacket Fish Cheeks Kohlrabi, wakame beurre blanc 36

U6 Mooloolaba Prawns Shitake, dashi, daikon 38

Glacier 51 Toothfish Tandoori yogurt, coriander & mint sauce 40

PASTURE

Australian Cured Meats Pickles, sourdough 24

Windsor Chicken Liver Pate Ginger Chutney, brioche 12

Darling Downs Beef Fillet ‘Tataki’ Smoked cheddar, anchovies 22

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Hunter Valley Spatchcock Baked on hay, baby corn 36

Pinnacle Braised Beef Short Rib Katsuobushi, nori 38

Tajima Wagyu M6+ Striploin Smoked bone marrow, jus 44

Berkshire Pork Cheek & Hervey Bay Scallops Warm lentils salad, celeraic 38

Riverina District Lamb Belly Soft polenta, salsa verde 38

ON THE SIDE

Northern Beaches Baby Corn Chipotle butter 12

Heirloom Carrots Dukkha, yogurt 12

Choi’s Farm Mushrooms Parsley & garlic 12

Kipfler Potatoes Umeboshi & seaweed butter 12

Shoestring Fries Sriracha mayonnaise 10

Roquette Salad Pecorino, balsamic dressing 10

Grilled Sourdough Pepe Saya butter 5

If you have any allergies or dietary requirements, please alert your waiter prior to ordering.

Public Holidays will attract a 15% surcharge at the end of the bill.