

MENU



LIGHTER PLATES

Daily bread (v) Daily baked bread with shichimi butter	14
Oysters (gf,df) Freshly shucked oysters w. mignonette	7ea
Scallop (gf) Pan seared scallop, corn puree, sauce vierge	28
Sashimi (gf,df) Kingfish, yuzu kosho, bourride, bergamot jam, frozen grapefruits	28
Steak tartare Beef fillet, horseradish cream, cured egg yolk, mustard, milk skin, brioche	28
Heirloom tomatoes (gf) Heirloom tomato, balsamic reduction, grapes, goat cheese ice cream	18
Arancini Truffle arancini, taleggio, aioli	24
Carrot (v) Carrot cooked in carrot juice, quinoa, verjuice, carrot puree	18
Duck rilette (df) Orange marmalade served with baguette	28

FROM THE LAND

Beef cheek (df) Braised Black onyx beef cheek, gremolata, celeriac, jus	40
Chicken (gf) Chicken ballotine wrapped in prosciutto, pistachio, sage, truffle supreme	40
Pork (gf) Charred pork belly, fennel puree, wild rice, stone fruits	38
Eggplant (v) Miso glazed eggplant, almond cream, seaweed bouillon	30

FROM THE SEA

Squid ink pasta Saffron cream pasta, mussels, Moreton bay bug	42
Salmon Slow cooked salmon, brioche, yuzu beurre blanc, crème fraiche, salmon roe	46
Prawn & mushroom risotto (gf) Creamy mushroom risotto, bisque, char grilled King prawn	40
Glacier 51 tooth fish 150g Soy and miso marinated tooth fish, vichyssoise, Lemon aspen	62

SIGNATURE SAUCES

		Red wine jus (gf,df)	6
Juju jus (gf,df)	6	Mushroom jus (gf)	6
Pepper jus (gf,df)	6	Truffle supreme (gf)	6

SIGNATURE WAGYU RANGE

Wagyu striploin 250g Mb 9+ (gf)	99
Wagyu tenderloin 200g Mb 3+ (gf)	70
Wagyu rump 300g Mb 5+ (gf)	58
Wagyu flank 300g 9+ (gf)	64
Wagyu tomahawk steak 1.5kg Mb 6+ (gf)	330

SIDES

Mash potato (gf) Creamy pomme puree	14
Truffle fries Truffle oil, fries and truffle mayo	14
Kipflers Deep fried kipfler potato, yeast butter, sour cream and chives	16
Green salad (v,gf) Salad leaves, house dressing	10
Steamed vegetables (gf,df) Steamed green beans, broccolini, salsa Verde, toasted almond	16
Peas (gf) Buttered peas, crispy bacons, mint, crouton	16
Corn ribs (gf) Buttered Corn ribs, paprika	19

DESSERTS

Textured lemon (v) Lemon mousse, lemon curd, lemon powder, crumbs and sorbet	18
Strawberry cheesecake (v) De constructed strawberry cheese cake, shiso gel, ginger & white chocolate crumbs, granita	18
Bezier curve (v) Chocolate mousse, whipped chocolate ganache, chocolate sable	18
Pumpkin meringue pie (gf,df,v) Vegan pastry, pumpkin filling, chick pea meringue	18

KIDS MENU

Kids chicken nuggets	8
Kids chips	6
Kids fish & chips	8

PLEASE NOTE PUBLIC HOLIDAYS INCLUDE A 15% SURCHARGE

