

Small plates

Ciabatta bread with margaret river olive oil	
Turkish flat bread with babaganoush & olives	12.5
Bruschetta; with tomato, onion & basil	11.5
Freshly steamed soybeans with river salt	11
Warm marinated olives	9

To Start

Freshly shucked oysters on ice, lime; shallot vinegar each	3.9
Carpaccio of 'wagyu' with black olive, danish fetta, pickled tomato	24
Chargrilled field mushrooms; porcini toast	21.5
Sashimi of tasmanian salmon, bluefin tuna, hiramasa kingfish, soy, pickled ginger, wasabi	24
Pan fried goats cheese gnocchi; wild mushrooms, burnt butter sauce	24
Chilled asparagus soup with manna crab and asparagus salad	21.5

To Share

Crisp fried soft shell crabs with cumin salt; ginger dipping sauce	54
Buratta; creamy mozzarella, wagyu air dried beef, basil, tomato & grilled ciabatta	47

Mains

Fresh turmeric, fish fillet and king prawn curry; kaffir scented rice	40
Roast 'mt barker' chicken; turnip, baby heirloom carrot puree	40
Braised lamb shoulder & 'amelia park' lamb rack with chickpea	44
Teriyaki beef fillet with b.b.q onions; teriyaki sauce	44
Roast duck breast & confit 'sausage'; with pistachio & beetroot	46
Crisp fried flathead fillets & handcut chips, lemon aioli	37
'Line caught' pink snapper fillet, potato puree; salsa verde with fennel	42

Grill

Kilcoy scotch fillet of beef (100 days grain fed) (350gm)	46
Kilcoy eye fillet of beef (90 days grain fed) (125gm)	32
(250gm)	46
Glenview Angus rib eye (600gm)	59
Glenview angus ribeye; 1 kg	97
Dry aged (30 day) Angus Sirloin on the bone 1 kg	112

All served with salt roast potato, braised shallot & bearnaise sauce

Sides

Rocket, pear & parmesan salad; chardonnay vinegar dressing	14
Assorted green leaves with white balsamic vinegar	14
Vine ripened tomatoes, fresh buffalo mozzarella, shallot, olive & lemon herb dressing	16
Local new season white & green asparagus: rocket, parmesan & pine nuts	17
Salt roast potatoes	10
Potato puree	11
Handcut chips; confit of garlic aioli	11
Crispy red onions	11