



<b>Pane loaf</b> with Danish feta and South Burnett EVOO	5.0
<b>OYSTERS</b>	
<b>Natural</b> with mignonette, French cider vinegar, shallots and lemon	33.0
<b>Baked</b> with Chinese BBQ pork, tomato and chilli sambal	34.5
<b>Cold</b> with mint and cucumber salsa	35.0
<b>ENTRÉE</b>	
<b>Spicy quail tempura</b> with watercress, glazed figs and miso walnuts	28.0
<b>Roasted pickled beetroot tart</b> with sorrel and soft goats cheese (V)	23.5
<b>Sashimi</b> with bacon spring onion salad and black bean mirin	26.5
<b>Salt and pepper squid</b> with chorizo, lemon, parsley and aioli	26.5
<b>Charred octopus</b> with confit shallots, spiced tomato gel and smoked chorizo oil	26.0
<b>Grilled scallops</b> with salsa, cauliflower textures and salmon roe	29.0
<b>Grilled Mooloolaba prawns</b> with Thai salad, cassava crisp and chilli lime dressing	28.0
<b>Seared wagyu tataki</b> with sweet and sour radish salad and black vinegar	29.5
<b>Chicken liver parfait</b> with compressed apple, freeze dried mandarin and botrytis jelly	26.0
<b>MAIN</b>	
<b>Nero linguini</b> with prawns, fish pieces and red chilli butter	48.0
<b>Seared wagyu fillet 300g</b> with smoked mushrooms, parsnip purée and crispy kale	47.0
<b>Bugs crispy battered</b> with Thai salad and tamarind ketchup	65.0
<b>Chorizo stuffed whiting</b> with potato and ricotta gnocchi and squid ink vinaigrette	40.0
<b>Whole market fish</b> chilli roasted with coconut cream, lime and coriander	49.5
<b>Risotto of sweet onion</b> with blue stilton, pine nuts and burnt orange reduction (V)	38.0
<b>Glazed duck breast</b> with pickled red cabbage and teriyaki balsamic sauce	48.0
<b>Wagyu pappardelle</b> with flaked wagyu beef, wild mushroom, truffled pecorino and pangratto	38.5
<b>SIDES</b>	
<b>Shoestring fries</b> with black salt and aioli	8.0
<b>Fat chips</b> with black salt and malt vinegar	8.0
<b>Lyonnise potato</b> sautéed with caramelised onion and parsley	9.0
<b>Steamed greens</b> with oyster sauce and fresh chilli	10.0
<b>Mesclun leaves</b> with peas, feta and fennel	10.0
<b>Steamed rice</b> with toasted sesame seeds	8.0
<b>DESSERTS</b>	
<b>Pitch black</b> includes dark chocolate dome, nougat heart and hazelnut biscuit	18.0
<b>Watermelon granita</b> with champagne fruit jelly and freeze dry fruit	15.0
<b>Truffle doughnut</b> with crème fraiche and chocolate crumble	14.0
<b>Ruby plate</b> includes macaroon with strawberry jelly, raspberry jam, strawberry ice cream and red fruits marinated	18.0
<b>Cheese plate</b> , served with a selection biscuits, house-made chutney and dried fruits - ask your waiter for our selection of cheeses	15.0