

# GF LUNCH & DINNER

available from 1730

our menu is designed around sharing plates,  
inspired by our water location and our love of australian produce  
our chefs use this produce daily to create everything in house

## SMALL

gf bread, smoked clarified butter 6  
oyster, natural 5ea | half doz 25 | doz 45  
oyster, natural, smoked kilpatrick oil 6ea  
tropical crayfish, avocado, gf toast 28  
hervey bay scallops, speck, smoked artichoke 21  
marinated lady jocelyn prawns, nduja 21  
baby sweet potato, camel feta, sesame, pickles 13  
cured blood orange salmon, crispy skin, watercress 20  
suckling pig, crackling, duxelle, pickled pepper 24  
ceviche kingfish, pumpkin, anchovy, sesame, watercress 20  
pulled duck, lofty's bbq sauce, crispy skin, sesame 22  
octopus, davidson plum, black barley, nduja, radish 27

## LARGE

market fish, duck fat potatoes, turnip three ways, preserved lemon salad MP  
smoked chicken thigh, sesame, pumpkin, asparagus, micro green salad 28  
duck two ways, smoked artichoke, blood orange, watercress, jus 37  
smoked brisket, duck fat potatoes, baby carrots, pickles, jus 42

## SIDES

9ea or 3 for 22  
duck fat potatoes  
confit garlic baby carrots  
edamame, asparagus, oaxaca  
micro green salad

## DESSERT

davidson plum, white chocolate, slow gin 15

we politely ask that there are no variations or substitutions with our dishes  
for allergies or dietary requirements, please notify our waiters  
we cater to all dietary requirements on request