

LUNCH

available from 1130 - 1430

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

- oyster, natural 5ea | half doz 25 | doz 45 gf
- hervey bay scallops, confit garlic oil, saltbush 5ea gf
- lady jocelyn prawns, nahm jim 7ea gf
- flat bread, cultured butter, black sea salt 7
- muhammara, za'atar 12 gf
- fresh fig, camel feta, pickled onion 16 gf
- hot smoked trout, aioli, fried capers, pickled onion, dill 19 gf
- squid, nahm jim, coriander 19 gfo
- suckling pig, crackling, nashi pear two ways, watercress 21 gf
- gravlax salmon, camel fromage blanc, beetroot three ways 20 gf
- ceviche kingfish, blood orange, sesame, watercress 21 gf
- pulled duck, crispy skin, fig two ways 24 gf
- angus tartare, egg yolk, saltbush, confit garlic 22 gf
- tropical crayfish, cray shell velouté 34

MAIN

- roast vegetable ragout, ras el hanout, chickpea, labneh, rustic loaf 26 gfo
- market fish, chat potatoes, rocket & fried caper salad, tartare MP gf
- wagyu burger, cheddar, cos lettuce, tomato, fry sauce, chips 27
- half a roast chicken, aleppo, flat bread, labneh, coriander salsa 34
- angus eye fillet, cultured butter, saltbush, asparagus 49 gf
- lamb shoulder, jus, camel feta, mint & tomato salsa 42 gf

SIDES

- chips, aioli 5 | 10
- mixed leaf salad 10 gf

DESSERT

- davidson plum, white chocolate, slow gin 15 gf
- nashi pear three ways 15 gfo
- blood orange, sorbet & dark chocolate 15
- pepe saya pastry, fig & cheese 15

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