

Burleigh Baker Charcoal Sourdough 4
96 month Rice Culture miso butter

entree

Stanthorpe Figs 18
goats curd, brick pastry, vanilla pickled pistachio

Australian Bay Lobster Thermidor 25
locally sourced cheese, beer mustard, fennel

Urban Valley Mushrooms 19
smoked egg yolk, brown butter consomme

Tasmanian Sea Scallop 21
cauliflower, smoked pancetta, lemon aspen butter

Gooralie Pork Belly 23
local apple, house made 'scrumpy' sauce, rhubarb

main

Dry Aged Carrot Cooked in Miso for 8 Hours 36
vegetable crisps, kombucha

Gladstone Squab Pithivier 55
Urban Valley mushrooms, puff, fig jam

150 Day Dry Aged Stanbroke Beef Sirloin 60
#someassemblyrequiredpalette

Lady Musgrave Island Swordfish 48
celeriac, scallop, chicken skin, umami consomme

Margra Lamb 48
carrot, onion, mustard

sides

grilled sugarloaf cabbage, koji butter, cured egg yolk 12
Darling Downs kipfler potatoes, chilli crunch, yuzu kewpie 12
green goddess salad 12